

## Homemade Focaccia with Za'atar

Focaccia is a type of yeast-based flatbread drizzled with olive oil and seasoned with various herbs and spices. It can be served with salt, herbs, or vegetables. Our homemade focaccia with za'atar will be a delicious alternative to Polish bread, tortillas, or pita.

### INGREDIENTS

- 1½ cups water
- 2 teaspoons sugar
- 7 g dry yeast
- 3½ cups flour
- ½ cup olive oil
- 2 teaspoons salt
- 4-5 tablespoons za'atar Jasmeen



### Preparation:

Gently mix warm water with sugar and yeast. Let it sit for 5 minutes. Meanwhile, sift the flour and add salt. Pour the water mixture with sugar and yeast into the bowl with flour. Add 2 tablespoons of olive oil and mix. If the dough is still sticky, you can add another ¼ cup of flour.

Once the dough is prepared, let it rest for a minimum of 12 hours or overnight in the refrigerator. The next day, transfer the dough to a baking pan greased with olive oil, and let it rise in a warm place for 45 minutes.

Mix the remaining olive oil with za'atar and brush it over the dough. Preheat the oven to 230°C (450°F) and bake the dough for 15-20 minutes.