

Lebanese Bread

<p>Equipment:</p> <p>Measuring cups and spoons Small bowl Large bowl Rolling pins Plates Frypans Spatulas Tea towel</p>	<p>Ingredients:</p> <p>3 tbsp of yeast 3 teaspoons of caster sugar 3 cups of warm water 9 cups of plain flour 2 teaspoons of salt 4 and ½ tablespoons olive oil</p>
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What to do:

1. Place yeast, sugar and ½ cup of warm water in a bowl. Stir to dissolve yeast. Set aside in a warm place for 10 minutes or until foamy.
2. Place flour into a large bowl. Add salt. Stir to combine. Make a well in centre. Add yeast mixture, olive oil and remaining warm water. Mix to form a dough.
3. Turn dough out onto a lightly floured surface. Knead for 2 minutes or until smooth. Place dough in an oiled bowl. Cover with a tea towel. Set aside in a warm place for 2 hours or until doubled in size.
4. Using your fist, punch dough down (2 punches in total). Knead for 1 minute or until smooth. Divide into 30 pieces (or enough for one per person) and roll into a smooth ball. Give each ball a gentle squash so it halves in height. Layer the rounds on a tray. Set aside in a warm place for 30 minutes or until slightly puffed (you may not have time to do this in the kitchen classroom)
5. Heat an oiled frypan on high. Reduce heat to low. Cook bread, in batches, for 2 minutes each side or until lightly browned and puffed. Serve.