



## **TURKISH BREAD**

### **INGREDIENTS**

500g Turkish Bread Mix  
390ml Warm water  
2tbs olive oil  
2tsp yeast

### **METHOD**

Mix yeast and bread mix thoroughly, then add water and oil and mix for 5 minutes with a squishing/squeezing action. Cover and leave in warm place for 1hr. Preheat oven to 240°C and place baking tray in oven. Knock down dough and divide into portions required. Oil hands and shape each portion. Allow to rest for 10 mins on bench. Gently lift first dough portion and stretch dough until 30cm long. Press knuckles along length of dough to flatten slightly. Spray with oil and sprinkle with sesame seeds. Place on hot baking tray and bake for 6 minutes, rotate tray and bake for further 6 minutes.

THIS IS ONLY A GUIDE.

**PANTRYMAN**