

Tunisian and Algerian flatbread (Kesra)

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Ingredients:

5 cups flour (all purpose, unbleached)

1 tbs salt

½ cup olive oil

1 ⅓ cup water (amount may vary)

Sesame seeds or black seeds (optional)

Preparation:

1. In a mixing bowl, add the flour, salt, and oil. Add in any seeds at this point if using them.
2. Add the water and begin mixing until all the ingredients come together.
3. Knead the dough until it comes together in a smooth, homogeneous ball. Divide the ball into eight small, evenly-sized balls.
4. If the dough starts to feel dry at any point, smooth a little oil around the outside.
5. Lightly cover the balls of dough with a little oil to keep the outside from drying and allow to rest for at least 20 minutes.
6. In the meantime, preheat a flat, shallow pan over medium high heat and grease lightly with oil. A heavy pan such as one made of cast iron works really well. Try to find one with embossed rings to get the circle pattern on the bread.
7. Begin rolling out the first ball of dough. Use your hands or a rolling pin. Roll into an even circle about ¼ inch thick.
8. Carefully lift your bread and place on the pan. Let cook for several minutes on each side. Use a fork to poke small holes in the bread to keep air bubbles from forming.
9. Remove from the pan and set on a cooling rack while to finish cooking the rest of the bread.
10. Serve while warm with your favorite food. It's great with olive oil and harissa, or as a side to a delicious stew. (It can be served in whole discs or cut into triangles.)