ZA'ATAR
WITH CHAR-GRILLED FLAT BREAD
By Jo Anne Calabria

4 tablespoons fresh thyme leaves, stripped from stems
2 teaspoons ground sumac
sea salt
2 tablespoons toasted sesame seeds

1. Place thyme leaves on an oven tray. Cook in a moderate oven 180C until they dry – this takes about 5 minutes. They are ready if they crumble between your fingers if you rub the stalks together.
2. Use a mortar and pestle to grind the thyme leaves finely and then put them in a bowl.
3. Grind the sumac with the mortar and pestle, add a good pinch of salt and crush with the sumac. Add to the bowl with the thyme.
4. Stir in the sesame seeds. Taste, and see if it needs a bit more salt, sumac, or sesame seeds.
5. Cut the Lebanese bread in half with scissors, warm on both sides on the barbecue grill, taking care to turn the bread with tongs.
6. Brush with the bread with olive oil and sprinkle with the Za’atar.

Eat as is, or add a Labana cheese (herbed yoghurt cheese), roll up and enjoy!

WAYS TO EAT ZA’ATAR

- Sprinkle it on pizza dough and bake.
- Sprinkle on chopped tomatoes and cucumber for a salad.
- Sprinkle it on lamb or chicken before barbecuing.
- Mix it with olive oil and drizzle over bread.