



Whipped Feta and Zaatar Twist Loaf

Cooking Time: 1 hour | Serves: 4 people

INGREDIENTS:

- 2 cups self raising flour
- 1 cup natural creamy Greek yoghurt
- 180 grams Greek feta
- Zest of 1 lemon – approximately 1 tablespoon
- Juice of 1 lemon
- 1 large garlic clove
- 1/2 teaspoon cracked black pepper
- 1 teaspoon sumac
- 2 tablespoons zaatar OR dried oregano leaves
- 2 tablespoons extra virgin olive oil
- 1/3 cup finely chopped flat leaf parsley

Toppings:

- 2 teaspoons chilli flakes

INSTRUCTIONS:

1. In a large bowl OR stand mixer with dough attachment, add the self raising flour and Greek yoghurt and mix until well combined into a formed dough. Cover bowl with a tea towel and set aside while we make the filling.
2. In a food processor, blitz feta, lemon zest and juice, garlic, pepper, sumac, zaatar or oregano, and olive oil until it forms a smooth paste.
3. Pre heat oven at 200C fan forced. Lightly dust your bench top with flour and knead your dough for 5 minutes and form a ball. Place the dough ball on a large sheet of baking paper at this point - it will make transferring to a baking tray a lot easier. We are going to roll this out into a large rectangle. I have found it much easier to roll dough out into this shape but cutting a small X on the centre top of the dough using kitchen scissors - it just makes the dough a bit easier to roll into this shape.
4. Roll dough out into a large rectangle as thin and large as you can ensuring this is done on a large sheet of baking paper. Spread the feta and zaatar paste all over the surface of the dough and sprinkle your chopped parsley the surface evenly.

5. Roll the dough into a log lengthways. Join the two ends together to make a circle shape. Then twist the circle shape to make it a figure 8. Using your kitchen scissors, cut little 2cm snips along the surface of the dough.

6. Slide the baking paper and twist loaf onto a baking tray. Brush the surface of the twist with some olive oil and sprinkle some chilli flakes (optional). Bake for 25 minutes or until slightly golden and dough cooked through.

Serve with a side salad and enjoy.

TIPS & SUBSTITUTIONS:

- I have found allowing the dough to rest for an hour or two covered helps rolling the dough out a lot better.
- Dough can be done ahead of time, such as the night before. Simply make and cover with cling wrap and keep in the fridge. Take out of the fridge a couple of hours prior to using it (leave it wrapped in cling wrap).

