



# TRADITIONAL ZAAATAR

This weeks Recipe of the Week is a Traditional Zaatar made with dried herbs, sesame seeds and sea salt. A simple recipe that you can dress up many dishes with. Enjoy.

## Ingredients:

2 tablespoons *dried oregano blend*

1 tablespoon *sumac*

2 tablespoons *sesame seeds*

1 tablespoon *dried marjoram*

1 tablespoon *dried thyme*

1 teaspoon *fine sea salt*

## Method:

Simply combine all of the ingredients in a bowl or jar and mix well.

For enhanced flavour, warm the spices together in a medium skillet over medium heat until fragrant and the sesame seeds start to turn golden.

Remove from heat and transfer to a bowl to cool.

Skip steps 2 and 3 if you will be baking your zaatar on pita bread directly as this will do the same thing.

Store your zaatar in an air-tight container or glass jar at room temperature for up to one month.

## Serving Suggestions:

Mix zaatar with olive oil and spread it over pita bread (or pita dough) before baking.

Mix with olive oil and drizzle over labneh, Greek yoghurt or hummus.

Roll extra thick rounds of labneh or a log of goat cheese in the dry spice mixture.

Use the olive oil mixture as a marinade or the plain spice blend as a dry rub.

**Olive oil ratio:** Two parts zaatar to one part olive oil with yield a thick and spreadable consistency. Equal parts yield a drizzly sauce.

