

Spiced Moroccan Bread

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This is a spiced version of a basic Moroccan bread often served with a tagine (it's great to soak up the delicious juices!). The basic bread is also called *khobz* (or *kessra* or *aghroum*).

Ingredients:

- 500 g bread flour
- 6 g [ras el hanout](#)
- 12 g yeast (active instant dry)
- 25 g olive oil
- 300 g warm water
- 6 g salt
- Sesame seeds (optional)

Directions:

Combine the flour, *ras el hanout*, and yeast in the stand mixer fitted with the dough hook attachment or in a large bowl. Slowly add the water, mixing the flour to combine. When the water is added, the dough should just be coming together. Add the oil until there is no dry flour left and allow to rest for 15-20 minutes. With the stand mixer on low, or by hand incorporate the salt into the dough as you knead. Continue until the dough is smooth, about 10 minutes if kneading by hand.

Allow the dough to rest lightly oiled in a covered container until doubled in size; about two hours.

After the dough has rested, divide the dough into four equal

segments. Use the palm of your hand or lightly use a rolling pin to flatten the dough into circles about 1/4-inch thick (about 6mm). Cover the top with sesame seeds if adding, and then place a towel over the loaves and let rise an additional hour. Preheat oven to 425°F. When ready, the dough should spring back when pressed lightly with a finger. Score the top of the bread with a very sharp knife to create 4 long slashes. Bake for 20 to 25 minutes until golden brown. Remove, cool, and enjoy!



Basic Moroccan-style bread spiced with ras el hanout