

Bread of the Seven Heavens

By Dr. Hélène Jawhara Piñer

Dough

- 200 g (1 1/3 cup) flour
- 200 g (1 1/3 cup) semolina
- 10 g (1½ tsp) salt
- 10 (1 fool tbsp) fresh yeast
- 220 ml (1 cup) lukewarm water

Stuffing

- 200g (7¼ fl. Oz) Cheese (like feta cheese)
- 60 g olive oil (1/3 cup)
- Salt
- Garlic
- Mint
- thyme
- Pomegranate (facultative)
- Honey (facultative)

Process

For the filling

- Crush the cheese in a bowl using a fork. Don't crush it a lot.
- Then, put the olive oil, the crushed mint and the garlic, the thyme and the salt.
- Put it in the fridge.

To roll the dough

- Roll out the dough with a rolling pin until you have 1 hand large and 5 hands long.
- Take the filling and put it along to the border, but not so close to it.
- Roll it.
- Stretch the dough into a 1 cm in diameter (1/2 inch).
- Now, put olive oil over your hands.
- Take the dough and make a spiral, to build the Mount Sinai.
- And then, spread olive oil and sprinkle thyme and mint over the bread.
- Take a pan/roasting pan with a baking paper.
- Push up the center and put the bread in the pan.
- Set it aside for rising, almost 30 min.

After all, put it in a preheated oven at 375 degrees for 30 min.