Manakish Za’atar

A warm, herb-scented Levantine flatbread perfect with labneh and fresh vegetables.

Country, Jordan

Serves 4
Prep Time: 15 minutes / Inactive Time: 1 hour (dough rise) / Cook Time: 10 minutes

Dough — Ingredients
2 ¼ t active dry yeast (1 packet)
1 t sugar
1 C warm water (about 105–115°F)
2 T olive oil
3 C all-purpose flour, plus more for dusting
1 t kosher salt
Za’atar Topping — Ingredients
4 T za’atar spice blend (Available at most larger grocers)
4 T olive oil, plus extra for brushing
Optional Serving — Ingredients
Labneh or plain yogurt for spreading
Sliced cucumber and tomato for serving
Olives and fresh mint for garnish

Method Preheat oven to 500°F with a baking stone or inverted baking sheet inside

“Bloom” yeast by stirring 2 ¼ t yeast and 1 t sugar into 1 C warm water; let sit until foamy, about 5–10 minutes.
Whisk in 2 T olive oil, then add 3 C flour and 1 t kosher salt; mix until a shaggy dough forms and knead on a lightly floured surface until smooth and elastic, about 6–8 minutes.

Place dough in a lightly oiled bowl, cover, and let rise in a warm spot until doubled, about 45–60 minutes.;
Divide dough into 4 pieces and shape into balls; rest 10 minutes.

Mix 4 T za’atar with 4 T olive oil to form a spreadable paste.

Flatten each ball into a 7–8 in round, place on parchment, brush lightly with olive oil, and spread a thin layer of za’atar to the edge.

Bake on the hot stone until edges are puffed and golden and topping is fragrant, about 6–8 minutes; rotate once for even browning.

Brush finished manakish with a little olive oil, slice, and serve warm with labneh, cucumber, tomato, olives, and mint.

Cultural note

Manakish is a bakery staple in Jordan. Vendors sell these throughout the morning.

Manakish is a flatbread usually topped with za'atar, cheese, or meat and eaten for breakfast or lunch across Jordan, Lebanon, and Syria.