

Turkish Lavas Puff Bread

Ingredients

2 1/2 t Yeast
1 1/4 c Warm Water
2 t Sugar
4 T Unsalted Butter
3 1/2 c Flour
2 1/2 t Salt
1 t Sesame Seeds

Instructions

1. In a large bowl, stir the yeast and warm water until the yeast is dissolved. Add the sugar and stir again until it has dissolved. Set the yeast mixture aside in a warm place for about 15 minutes to let it develop.

2. Melt the butter then let it cool down. Stir it into the yeast mixture. Add the flour and salt into the yeast mixture and mix. Knead the dough first in the bowl, then on a lightly floured surface until it forms a smooth ball.

3. Grease the inside of the same bowl with a little olive oil, place the dough inside, and cover with plastic wrap. Allow the dough to rise in a warm place for about 15 minutes. Turn the dough out onto your floured surface and knead again for 15 minutes.

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4.Oil the bowl again and add the dough, this time letting it rise for about 2 hours. The dough should double in size. Preheat the oven to 480 F. Turn out the dough onto the floured surface and flatten it with your hands.

5.Cut the dough in half, then cut each half into 3 even-sized pieces, making 6 pieces total. Form the pieces into balls, cover them with plastic wrap, and let them rise on the floured surface for 15 minutes.

6.Using a rolling pin, make a disk out of each piece of dough. Continue to flatten the disk until it becomes very thin. Use extra flour to keep it from sticking to your hands and the surface.

7.Sprinkle sesame seeds onto the dough and roll it in with the rolling pin with one last stroke to

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press the seeds into the dough. Grease 2 large baking trays with a little olive oil and place 3 pieces of dough on each one.

8. Bake for about 8 minutes, or until the centers puff up high and they begin to brown. If you have time, bake them one by one in the very center of the oven for the best puff-up results. Serve the lavaÅ hot with your choice of accompaniments.