

Grilled peaches, flatbread, labneh and za'atar butter

PREP TIME
30 mins

COOK TIME
2 hrs 25 mins

SERVES
4

Ingredients

For the peaches

4 ripe but firm peaches, stoned and quartered
Juice of 1 lemon
2 tbsp good quality extra virgin olive oil

For the labneh

450g / 16 oz tub full fat Greek yogurt, 2 tbsp reserved for flatbread
1 tsp smoked salt
1 tsp cider vinegar

For the flatbreads

400g / 14 oz self-raising flour, plus extra for dusting
2 tbsp full fat greek yogurt (reserved from labneh yogurt)
1 tsp salt
¾ tsp dried yeast
120ml / 4.2 fl oz warm water

For the za'atar butter

2 tbsp za'atar
100g / 3.5 oz butter
2 garlic cloves
1 tsp chilli flakes
Zest 1 lemon

Sweet ripe peaches, warmed from the griddle with spiced butter and thick labneh could almost be pudding. It's light and fresh but feels decadent. If struggling for time, just reach for ripe raw peaches and slice as you dip your flatbreads.

1. Start with the flatbreads. Mix the yeast with the warm water and set aside for 10 minutes. Weigh the flour in a large bowl and add the 2 tbsp yogurt. Slowly add the yeast and water mixture and pull the dough together with a fork. Tip the dough onto a floured worktop and knead until smooth for about 5 minutes. Oil the bowl and return the dough. Cover with a tea towel and leave in a warm place for at least 2 hours until nearly doubled in size.

2. To make the labneh, tip the rest of the yogurt into a muslin-lined bowl and add the salt and vinegar. Stir, then hang for at least an hour to let the whey drain out - you can use string to tie the muslin into a ball around the yogurt and clip it to a cupboard. The longer you leave the labneh hanging the thicker it will become.

3. Stone and halve the peaches, zest the lemon and set aside for later. Squeeze half the lemon juice over the peaches.

4. Heat a griddle pan until smoking hot then grill the peach halves on both sides until charred but still holding their shape. Remove from the grill and squeeze over the other half of the lemon and drizzle with the extra virgin oil. Set aside.

5. Punch back the dough and divide into 6 balls. Roll each one out to roughly the size of your frying pan then heat the pan over a high heat. Once it is hot, cook each flatbread for one to two minutes on each side, until puffed up and charred a little.

6. If you're making the za'atar butter, melt the butter in a saucepan with the za'atar, chilli flakes, garlic, salt and lemon zest. Brush the za'atar butter over the flatbreads once they're charred.

7. Tear the flatbreads and dip into the labneh, spooning on a juicy grilled peach as you go.