

SKILL LEVEL



PREP
30
MINS

PROVE TIME
75-110
MINS

BAKE TIME
20-25
MINS

MAKES
2

IN THE KIT

- Bag 1:** 250g strong white flour
- Bag 2:** 125g strong white flour, 125g wholemeal flour
- Bag 3:** 10g caster sugar, 10g salt
- Bag 4:** 10g yeast
- Bag 5:** 7g nigella seeds
- Flour for dusting:** 50g strong white flour
- 2 x A4 baking paper**

YOU WILL NEED

300ml water
3 tbsp (45ml) olive oil

2 x baking trays

STORAGE

Store in an airtight container in a cool, dry place. Alternatively, store in the freezer for up to 3 months.

INGREDIENTS

Strong white bread flour (**wheat** flour, calcium, niacin, iron, thiamin), wholemeal bread flour (**wholewheat** flour), caster sugar, salt (salt, anti-caking agent (sodium ferrocyanide)), yeast (yeast, emulsifier (sorbitan monostearate)), nigella seeds.

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1372kJ/328kcal
Fat	2g
of which saturates	0.1g
Carbohydrate	64g
of which sugars	3.1g
Protein	15g
Salt	1.7g

Allergens:

For allergens see ingredients in **bold**.

May contain: **milk, soya, tree nuts, sulphites**, and other cereals containing **gluten**.

Best before:

See sticker.

Suitable for vegetarians.

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565g



Khobz



Serving suggestion

Bread
Baking
Club



1. Line 2 baking trays with the provided baking paper. In a large bowl, combine the strong white flour (**bag 1**), strong white flour and wholemeal flour (**bag 2**), caster sugar and salt (**bag 3**), yeast (**bag 4**), and two thirds of the nigella seeds (**bag 5**), and mix until combined.



2. Measure 300ml of lukewarm water (if you have a thermometer this is about 40°C). If the water is too hot, the dough will not rise. To the dry ingredients, add 3 tbsp (45ml) of olive oil and 100ml of the lukewarm water. Mix together until a crumbly dough has formed.



3. Gradually add the rest of the water and mix to a soft but slightly tacky dough. You may not need all of the water. If the dough is too dry, add additional water, 1 tsp (5ml) at a time.



4. Lightly dust a clean surface with some **flour for dusting** and tip out the dough. Knead for 8-10 minutes, or until the dough is soft, elastic, and no longer sticky.



5. Divide the dough in half. Make 2 smooth balls by pulling the edges of the dough out and pinching into the middle. Turn the dough over so the seams are on the bottom and use the sides of your hands to shape the dough into a tight ball, making sure the top is smooth. Place 1 ball on each prepared baking tray, cover loosely with cling film or a damp tea towel and leave in a warm place to rest for 15-20 minutes until slightly puffy.



6. Once rested, use your hands to flatten each ball until it is 1-1½ cm thick. Loosely cover the flattened dough with cling film or a damp tea towel and leave to prove in a warm place for 60-90 minutes or until it has risen to roughly 2½-3cm thick. Preheat the oven to 220°C/200°C Fan/Gas Mark 7.



7. Once proved, lightly pierce the top of the dough all over with a fork. The dough will deflate slightly but don't worry as it will puff up again during baking. Lightly brush the khobz with cold water and sprinkle with the remaining nigella seeds. Bake for 20-25 minutes or until golden brown all over and the bread sounds hollow when tapped on the base.



8. Once baked, transfer to a wire rack and leave to cool for at least 15 minutes before slicing.

SERVING SUGGESTION:

Khobz is a traditional flattened loaf eaten in Morocco, commonly served with a tagine.

**FOR MORE INFO:**

bakedin.co.uk/khobz