

Samoon Iraqi Flatbread

Jacob · 28/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

2 hrs 20 mins

Description

This is a diamondshaped Iraqi flatbread with sesame seeds on top

Ingredients

- - 6 cups all-purpose flour - 5 tablespoons powdered milk - 2 tablespoons instant yeast - 2 tablespoons white sugar - 1 tablespoon salt
- or to taste - 3 tablespoons unsalted butter
- softened - 2 ½ cups warm water (120 to 130 degrees F/50 degrees C) - 1 teaspoon vegetable oil
- or as needed - ¼ cup water - 1 tablespoon all-purpose flour - ½ teaspoon white sugar - 1 tablespoon sesame seeds
- or to taste

Instructions

1. Whisk flour
2. powdered milk
3. yeast
4. sugar
5. and salt together in a large bowl. Add butter and mix with your hands until mixture resembles coarse crumbs. Gradually add water to flour mixture
6. using your hands to mix well after each addition. When the dough has pulled together
7. turn it out onto a lightly floured surface and knead until smooth and elastic
8. about 8 minutes. Lightly oil a large bowl with vegetable oil. Place dough in the bowl and turn to coat with oil. Cover with a towel or plastic wrap and let rise in a warm place until doubled in volume
9. about 1 hour. Gently punch down dough. Divide dough into 12 equal pieces and form into balls. Cover with a light cloth and let rest 15 to 20 minutes. Dough may expand
10. but it's okay if it does not. Place a ball of dough on a lightly floured surface and press with the palm of your hand. Bring two opposite sides of dough together and pinch. Repeat with remaining opposite sides. Pull and press dough to form a flat
11. elongated diamond-like shape. Place on a lightly greased baking sheet. Repeat with remaining dough. Cover with a cloth and let rest at least 10 minutes. Preheat the oven to 450 degrees F (230 degrees C). Mix water
12. flour
13. and sugar for paste in a small bowl. Brush over flatbreads and sprinkle with sesame seeds. Bake flatbreads in the preheated oven in batches until golden brown
14. 7 to 10 minutes. Cook's Notes: If you are using any other kind of yeast in place of instant yeast
15. add the sugar and yeast to the warm water (110 degrees F
16. 43 degrees C) and let stand for 10 minutes or until frothy. You can use a stand mixer with a dough hook instead of your hands to mix the dough. Feel free to make smaller samoons or to use the topping of your choice.