



ZA'ATAR BREAD

Introducing global flavors has never been so easy, and Rich's Parkerhouse Dough requires minimal prep so the possibilities are endless! For this zesty and aromatic take on Za'atar Bread, begin by allowing the dough to proof overnight. Then, flatten the dough to remove any remaining air and add dimples with your fingers. Brush the olive oil spice blend onto the dough and bake until golden brown. Serve with a salad, soup or any type of dip!

Yield: 8-12 rolls

INGREDIENTS

RICH'S SIMPLY PROOF & BAKE PARKERHOUSE ROLL DOUGH (#29399)

2 tbsp.	Olive oil
1 tsp.	Thyme
1 tsp.	Oregano
1 tsp.	Majoram
1.5 tbsp.	Salt
1 tsp.	Sumac
1.5 tbsp.	Toasted sesame seeds

DIRECTIONS

- 1 All dough to proof overnight
- 2 Preheat oven to 450°F
- 3 Flatten the dough and create dimples with your fingers



- 4 Add the olive oil and spices in a bowl, whisk together until combined
- 5 Brush mixture evenly over the dough
- 6 Bake for 13-15 minutes or until golden brown. Serve