Raghayef Savory Pancakes

Cook Time: 0 min prep Time: 0 min total Time: 0 min servings: 0
Ingredients:

Pancakes:

- 1 teaspoon active dry yeast
- 1 teaspoon sugar
- 3/4 cup whole wheat flour
- 3/4 cup unbleached all-purpose flour
- 1 1/2 teaspoon salt
- 2 tablespoons olive oil

Filling ideas:

- Grated haloum cheese and zaater
- Pizza sauce and shredded mozzarella
- Pesto and cashew cheese
- Dukkah and olives

Instructions:

1. In a medium bowl combine the yeast and sugar with 1/2 cup warm water. Set aside for about 5-10 minuets to activate.
2. Combine the flours together in a small bowl. Measure out 3/4 cup of the mixture and sift it over the yeast mixture then stir until a loose dough forms.
3. Mix the salt with remaining 3/4 cup of flour. Carefully stir in 1/2 a cup of boiling water to create a thick dough, then stir in the olive oil.
4. Transfer all the dough and kneed them together to form a loose ball of dough. Place in a lightly greased bowl. Cover and let rise for 30minutes.
5. Transfer the dough to a lightly floured work surface. Pinch off a small ball of dough (about the size of a walnut shell or slightly bigger).
6. Use floured hands as the dough is sticky and flatten the ball of dough slightly then add your chosen filling, about a teaspoon of grated cheese for example and a teaspoon of Zaater or pizza sauce. Then close up the dough around the filling to make a ball again. You can also coat the outside of the balls with some dukkah or Zaater. Repeat with the remaining balls of dough.
7. Heat up a frying pan or skillet over medium heat with your choice of oil or cooking spray. Flatten the balls of dough to about 1cm thickness and fry about 2 minutes each side until golden.
8. Best served warm!