

100  
minutes

Terra  Lande

## Ingredients:

- 250 g Plain flour plus extra for dusting
- 150 g Fine semolina
- 1 tsp Fine salt
- 1 tsp Instant yeast
- 1 tsp Sugar to activate the yeast
- 220 ml Warm water plus a little more if needed
- 1 tbsp Olive oil
- 1 tbsp Sesame seeds
- 1 tsp Anise seeds optional but traditional

## Instructions:

1. Combine the flour, semolina, salt, yeast and sugar in a large bowl. Mix briefly to distribute evenly.
2. Add the olive oil and warm water. Mix until a shaggy dough forms, then turn out onto a lightly floured surface and knead for 8-10 minutes until smooth and elastic. The dough should be soft but not sticky – add a little more water or flour a tablespoon at a time if needed.
3. Form the dough into a ball, return it to the bowl, cover with a damp cloth and leave to rest for 10 minutes. This relaxes the gluten and makes shaping easier.
4. Divide the dough into two equal pieces. Shape each into a smooth ball, then flatten gently with your palm into a round disc about 20 cm across and 1.5-2 cm thick. Place on a baking sheet lined with parchment paper.
5. Scatter the sesame and anise seeds over the surface and press them in lightly with your fingertips. If you would like to mark the bread in the Moroccan tradition, press a pattern into the centre now with a fork or skewer.
6. Cover loosely and leave to prove for 45 minutes to 1 hour, until the rounds have puffed visibly and feel airy when you press them gently.
7. Preheat your oven to 200 °C (fan 180 °C). Bake for 20-25 minutes until deep golden and the base sounds hollow when tapped. Leave to cool on a wire rack for at least 10 minutes before tearing into.

**Khobz**  
**Moroccan round bread**