



CHEESY ZA'ATAR LOAF

This za'atar and cheese savoury loaf is great for breakfast or afternoon snack. This loaf is sure to impress your family and friends and you can have it baking in just 15 minutes.

There can be many variations to this recipe. Place the mixture into a muffin tray and have yourself the perfect lunchbox food.

PREP TIME: 15 MINUTES COOK TIME: 20 MINUTES MAKES: 8-10 SLICES

INGREDIENTS

4 eggs
½ cup canola oil
½ cup olive oil
25 grams melted butter
¾ cup yogurt
300 grams feta crumbled
100 grams haloumi cheese diced
½ cup mint leaves shredded
¼ cup chives chopped
1 tablespoon za'atar
1 tablespoon chia seeds
1 teaspoon dry mint
½ teaspoon black pepper
¼ teaspoon chili flakes
2 ½ cups self raising flour sifted
1 teaspoon baking powder
1 tablespoon of white and black sesame seeds combined

NOTES FROM ROUBA

This dish is meant to be rustic, do not flatten the mixture once poured into the tin

Using white and black sesame seeds is visually appealing.

You can use any baking tray available to you. I used the Nordic Ware Heritage Loaf Pan, 6 cup capacity.



METHOD



Step 1.

Pre-heat oven to 180° degrees

Grease a 28 x 16 cm baking dish and sprinkle with ½ of the combined white and black sesame seeds. Set aside.



Step 2.

To make the mixture, beat the eggs well using a hand whisk. Add all the ingredients except the flour and baking powder. Mix well with a spoon.



Step 3

Once well combined, fold through the sifted flour and baking powder. Pour mixture into prepared tin (see notes from Rouba). Sprinkle with remaining sesame seeds. Rest for ten minutes.



Step 4.

Bake in pre-heated oven for approximately 20 minutes or until cooked through (Any thin skewer/toothpick can be used to test with).