

# Koulouri

## Ingredients

- 250g strong white bread flour
- pinch Chinese 5 spice
- 1 tsp salt
- 14g fast action dried yeast
- 25ml olive oil
- 150ml warm water

## Topping

- 50g sesame seeds
- 1 tbsp poppy seeds
- 1 tsp ground cumin



## Method

1. Add the flour, 5 spice, salt, yeast, oil and water to a large bowl and stir until combined. Turn out onto the work surface and knead for about 7 or 8 minutes, or until the dough is springy and elastic. Put the dough back in the bowl, cover and leave to rise for an hour, or until doubled in size.
2. Tip the sesame seeds, poppy seeds and cumin onto a plate and pour over a tablespoon or so of water to moisten the seeds. Once the dough has risen, shape into a ball then roll in the seeds to completely coat the bread. Place on a baking tray and leave to rise again for another hour, or until doubled again.
3. To get the shape (which didn't work perfectly for me but never mind) score a line all the way around the side of the bread and add two slashes on top. Bake for 25-30 minutes at 220 degrees until crisp and golden, then leave to cool before slicing.

## Notes

Cypriot Village Bread