

Orange Blossom Water

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Cheese Rolls and Za'tar Rolls

From: Dough only Cafe Chocolada / Servings:

Filling (Ackawi Cheese)

Ackawi Cheese

Ground sweet paprika

Dried mint

Filling (Green Za'tar Mix)

Green Za'tar Mix

Olive oil

Dough

1/2 cup milk

1/2 cup water

1 tsp sugar + 1/4 cup sugar

1/2 tsp dry active yeast

1/2 cup oil

1/2 tsp of salt

Enough flour to mix the dough
(Approx. 3 cups) There really is no
measure, you just add until you have
a nice bread sort of dough texture

Filling (Ackawi Cheese)

Slice the Ackawi cheese, soak in water, change water frequently until most salt is washed out, Put a cheesecloth in a strainer and drain the cheese, and squeeze out all water completely.

To the cheese, add ground sweet paprika and dried mint, then mix well.

Filling (Green Za'tar Mix)

In bowl, put green za'tar mix.

Add olive oil to the za'tar.

Green za'tar olive oil paste is ready.

Dough

Mix together water and milk, and warm it up a little.

Pour into mixing bowl, add 1 tsp of sugar, and yeast. Let sit for few minutes.

Then add the oil, 1/4 cup sugar, salt.

Start adding flour a little by little until you have bread like dough.

Cover, and let it rise until doubled.

Now knead and transfer to a floured surface.

Divide the dough into 2 balls, and roll each of them into a diner plate sized circle.

Cut into quarters, and then cut each quarter into 3 rolls to be (I cut each quarter into 2), You get 12 (I got 8 rolls), Repeat with the other ball of dough.

Put a little cheese in each, and roll it up.

Put a little za'tar olive oil paste in each, and roll it up.

Brush with some butter (I softened the butter and brush the rolls using my hand).

Bake at 380 °F (193 °C) for about 20 – 25 minutes, or until golden.

Notes and Tips

You can choose your favorite filling for these rolls.

The original recipe used egg yolk wash to brush them after rolling (I didn't use it because I don't like the smell of eggs). and the original recipe used about 1/2 tsp of butter on top of each roll, I brushed the rolls using the butter.

You can sprinkle the rolls with sesame seeds or Nigella seeds.