

Mkhamer-Skillet Bread

Makes 2 loaves

1 teaspoon dried active yeast
1¼ teaspoons caster sugar
100g plain flour, plus extra if needed
100g semolina flour, plus extra for dusting
½ teaspoon salt
1 tablespoon olive oil, plus extra for oiling
110–150ml warm water

In a small bowl, mix the dried yeast and ¼ teaspoon of the sugar with 1 tablespoon warm water using a fork. Leave the yeast to activate for about 5 minutes or until the mixture is foamy.

Mix the flours, remaining sugar and salt together in a large bowl. Pour in the olive oil, yeast mixture and 110ml warm water, then use your hands to mix the ingredients together to form a soft dough. The dough should feel slightly sticky. If your dough is too dry, gradually add a little extra warm water, a tablespoon at a time, until you obtain the right consistency. If it's too sticky, add a bit more plain flour.

Lightly dust a work surface with semolina flour and knead the dough for about 10 minutes until smooth and elastic – to check that it has been kneaded enough, press it with your finger and it should bounce back. Divide the dough in half and shape each into a round loaf. Cover each loaf with clingfilm and leave to rest in a warm place for 15 minutes.

Using your hands, flatten each loaf into a disc 7mm thick and dust both sides with semolina flour. Place the discs on a tray or work surface in a warm place, leaving at least 5cm between each loaf to allow enough room for rising. Cover the discs with clingfilm and leave to rise for about 1 hour until they double in size – they may need longer if they are left in a cold room.

Lightly oil a frying pan, ideally heavy based, and preheat over a medium heat. Gently place a loaf in the pan and cook, turning several times, for about 6 minutes on each side until golden. Remove from the pan and place on a wire rack while you cook the other loaf in the same way. Leave the bread to cool for a few minutes before serving.

Benkabbou, Nargisse. Casablanca .