

Easy and Airy Simit Bread Recipe

Serves 5 pieces

INGREDIENTS

900 ml water (lukewarm)
7 g active dry yeast
1 tbsp sugar
500 g flour
1 tsp salt
30 ml olive oil
120 g honey
200 g sesame seeds
200 g cream cheese
2 avocados
chili flakes (for serving)



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METHOD

1. Add 300 ml of lukewarm water, dry yeast and sugar to a drinking glass, whisk and let sit for 15 min. or until foamy. Add flour and salt to the bowl of a stand mixer. Add yeast mixture and oil to the flour and mix for 8 min. or until a smooth dough has formed (or knead by hand for 10 min.). Place the dough in the oven on the Dough Proving function for approx. 30 min, or until doubled in size.
2. For the water bath, add the rest of the water and honey to a shallow baking dish. Mix until dissolved. Add sesame seeds to a separate baking dish. When the dough has risen properly, take out and deflate the dough. Divide into 10 equal pieces (the easiest way to do this is by weighing each piece). Roll each piece into a round ball, cover and rest for 10 min. Work with two dough balls at a time and roll each ball into a 30 cm long rope. Braid the two ropes, and pinch the ends together to create a ring. Lightly roll out the ring with your hand, creating a diameter of 15—20 cm.
3. Prepare two baking sheets with parchment paper. Dip a dough ring into the honey water, and then transfer to the baking dish with sesame seeds and roll around until fully covered. Repeat with remaining rings. Let the rings rest for 45 min. Preheat the oven to 250°C on the Bread Baking function. When rested, transfer the simit to the oven and immediately reduce temperature to 230°C. Bake for a total of 20—25 min., rotating the sheets halfway through. Remove simit from oven, let cool slightly, and serve warm with cream cheese, avocado and some chili flakes. Enjoy!