



## Lebanese Fattoush

### Method

To make bread wafers, preheat oven to 180°C. Separate each bread into two sheets, then cut out two 8cm rounds from each sheet using a pastry cutter. Brush the bread rounds with olive oil and lay on a flat tray. Season each piece with sumac and dukkah, then lay another tray on top to flatten the bread and weigh it down during cooking. Bake for 10 minutes until bread is crisp and golden.. Cool on wire rack. To make salad dressing. Whisk all ingredients together until emulsified.

To make salad, mix the diced onion with the sumac. Add the remaining salad ingredients, except the dukkah. Add enough dressing to moisten and toss to combine.

Spoon a little salad into the centre of each plate and drizzle with a little extra dressing. Sit a bread wafer on top, then continue layering until you have a stack with two bread layers. Spoon a little salad in the centre of the top wafer, sprinkle with dukkah and serve.

### Ingredients

- 1 small red onion, finely diced
- 1/4 teaspoon sumac
- 16 roasted cherry tomatoes
- 1/2 avocado, finely diced
- 2 red radishes finely sliced
- 1 small cucumber, peeled seeded and diced
- 1/2 small Dolcecos shredded finely
- 1 tablespoon shredded coriander leaves
- 1 tablespoon shredded parsley leaves
- 1 tablespoon dukkah

#### Salad Dressing

- 25ml red wine vinegar
- 25ml fresh lemon juice strained
- 1 teaspoon pomegranate molasses
- 140ml extra virgin olive oil
- 1/2 teaspoon sea salt
- 1/4 teaspoon ground black pepper

#### Bread Wafers

- 2 round Lebanese breads
- 40ml extra virgin olive oil
- 1 teaspoon sumac
- 1 tablespoon dukkah