**Medfouna**

Serves: 4

Prep time: 30 minutes to 1 hour

Cooking time: 10 to 30 minutes

**Ingredients**

**For the dough:**

1 sachet dried yeast

175ml / 6fl oz lukewarm water

250g / 9oz plain flour, plus extra for dusting

1/2 tsp salt

1 tsp caraway seeds

olive oil, for brushing

sea salt flakes, for sprinkling

**For the filling:**

1 onion, finely chopped

1/2 large stick celery, finely chopped

2 tbsp thyme, leaves picked and chopped

4 tbsp flatleaf parsley, chopped

1 tsp ground coriander

500g / 1lb 2oz fillet steak, finely chopped

salt and freshly ground black pepper

**Method**

Preheat the oven to 180C/350F/Gas 4.

For the dough, add the yeast to the warm water and mix to

dissolve.

Mix the flour, salt and caraway seeds in a bowl. Add the

yeast and water mixture to the flour and mix to form a

dough.

On a floured work surface, knead the dough for ten

minutes.

Divide the dough into two equal pieces and place in bowls.

Cover the bowls with a tea towel or cling film and leave to

rise in a warm place for 30 minutes, or until the dough has

doubled in size.

Meanwhile, for the filling, place the onion, celery, thyme,

parsley, coriander and meat into a bowl. Season with salt

and freshly ground black pepper and mix well.

To make the medfouna, once the dough has risen, roll out

both portions into large rounds the size of a dinner plate.

Place one of the dough rounds on a baking tray. Place the

filling on top and spread evenly, leaving a 2cm/1in edge.

Brush the edge with a little water. Place the second dough

round on top and press the edges gently together to seal

the bread.

Brush the top with some olive oil and sprinkle lightly with

sea salt flakes, taking care not to oversalt the bread.

Transfer to the oven and bake for 20-25 minutes, or until

golden-brown.

Serve.