

Simit (*Round Sesame Crusted Bread*) (V)

Ingredients:

500 gr. (1 lbs.) Bread flour

2,5 gr (1 tsp.) Instant yeast

7 gr. (1 tbsp.) Salt

250gr. (½ lbs.) White sesame seeds

100ml (½ cup) Grape molasses

75ml (¾ cup) Water

Enough room temperature water to form the dough

(Unfortunately I cannot give an exact measurement for water here. The best way to measure is add water little by little to the flour and yeast mixture and then let it come to a bread dough consistency, in Turkish this is called "earlobe" consistency. So you can compare your dough to your earlobe to decide on the right consistency.)

Instructions:

- Spread the sesames over an oven tray and bake for about 10-15 minutes at 120C (250 F), until browned and becomes fragrant. Take out from the oven and let them cool completely.
- In a small bowl, add the yeast and add 2 tsp. of hot water to melt the yeast.
- Over your work counter, pour the flour, make a well in the middle and add the melted yeast and salt. Start adding water little by little, while mixing with your hands, until you have an earlobe consistency dough.
- Leave the dough covered on your counter for 15 minutes.
- Meanwhile combine the grape molasses and water in a large bowl.
- Cut the dough into 50 gr. (1.4 oz.) pieces. Roll into ropes and twist the ropes and bring the ends together, to make a ring, press the seam. Apply the same method to the rest of the dough. Keep covered for 15 minutes on your work surface.
- Prepare your work surface so that you have your grape molasses bowl and sesame tray next to each other.
- Take a clean oven tray and place a silicon mat over it. Spread about 3-4 tablespoons of sesame seeds around.
- Dip the simit rings in the grape molasses mixture, then into the tray with roasted sesames and then place on top of the silicon mat with the sesames.
- Bake in the oven preheated to 200 C (390 F) for 25-30 minutes or until the *simits* turn a golden brown color.