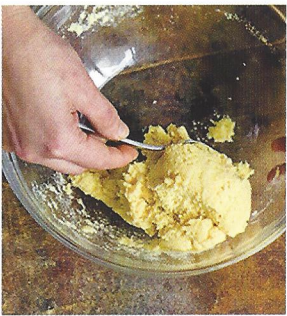


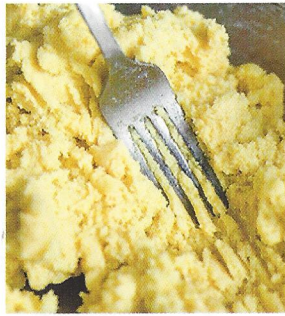
1. Add the boiling water to the semolina, sugar and salt.



2. Mix to evenly moisten the semolina. Let sit 10 minutes.



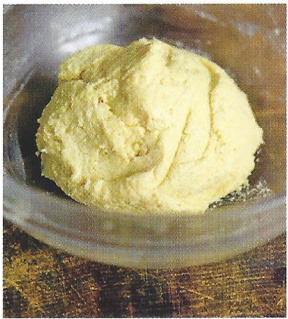
3. Next, add the chilled butter; its fat coats the flour.



4. Mix the butter in until the semolina is smooth.



5. Stir in the yogurt to add flavor, moisture and fat.



6. Use your hands or a spatula to gather the crumbly dough together, forming a smooth mass.



7. Set aside a tablespoon for testing the skillet's heat, then divide the remaining dough into 8 portions.



8. Use your hands to gently flatten each portion of dough into a round about 3½ inches in diameter and ¼ inch thick.



9. Measuring the rounds is helpful: too thick and they may be underdone; too thin and they'll be hard to split.



10. Cook until golden brown and slightly puffed, about 2 minutes per side. Serve with honey butter, jam or tagine.

Moroccan Semolina Flatbreads (Harcha)

*Start to finish: 40 minutes
Makes 8 small flatbreads*

MADE WITH SEMOLINA flour, these thick flatbreads have a buttery and somewhat crumbly texture. The rounds get rich flavor from salted butter and whole-milk yogurt. They can skew either sweet (paired with jam or honey butter) or savory (paired with our meatball tagine, page 23). However they are served, harcha are best eaten warm, straight from the skillet. To create more surface area for buttering or scooping, split the rounds in two.

Don't let the soaked semolina stand for longer than 10 minutes, otherwise the mixture will not be hot enough to melt the butter.

—ERIKA BRUCE

256 grams (1½ cups) semolina flour, divided
½ teaspoon baking powder
¼ teaspoon baking soda
2 teaspoons white sugar
1½ teaspoons kosher salt
¾ cup boiling water
4 tablespoons (½ stick) salted butter, cut into 8 pieces and chilled
¼ cup plain whole-milk yogurt

■ **In a small bowl**, whisk together 43 grams (¼ cup) of the semolina, the baking powder and baking soda. Set aside. In a large bowl, whisk together the remaining 213 grams (1¼ cups) semolina, the sugar and salt. Add the boiling water and mix with a fork until evenly moistened. Let stand for 10 minutes. Meanwhile, line a baking sheet with kitchen parchment and mist with cooking spray.

■ **To the moistened semolina**, add the butter and mix with the fork until smooth. Add the yogurt and stir until combined, then stir in the baking powder-semolina mixture. Gather the dough into a smooth mass in the bowl.

■ **Pinch off about 1 tablespoon** of the dough and set aside to test the skillet's heat before cooking. Divide the remaining dough into 8 portions and space them evenly on the prepared baking sheet. Using your hand, gently flatten each into a round about 3½ inches in diameter and ¼ inch thick. Refrigerate uncovered to slightly firm, about 5 minutes.

■ **Meanwhile**, heat a 12-inch non-stick skillet over medium for about 3 minutes. To test if the pan is sufficiently hot, add the reserved bit of dough; it should turn golden brown in about 1 minute. Remove and discard the test piece. Using your hands,

transfer 4 dough rounds to the pan and cook until golden brown and slightly puffed, about 2 minutes. Flip and cook until golden brown on the second sides, about another 2 minutes. Transfer to a plate and cover with a kitchen towel. Repeat with the remaining 4 rounds.



Honey-Thyme Butter

*Start to finish: 10 minutes
Makes about ½ cup*

¼ cup honey
3 tablespoons salted butter
1 teaspoon fresh thyme, chopped

■ **In a small microwave-safe bowl**, combine the honey, butter and thyme. Cover and microwave on high until bubbling, about 1 minute, stirring the mixture every 20 seconds. Let cool for about 10 minutes before serving. ♦



Savory or sweet: Harcha pairs as well with tagine as it does honey butter.