

Algerian Bread

<https://www.agoramos.com/food/baking/algerian-bread>

Tags: food · baking

Related

baking

- [flour](#)
- [bread](#)
- [flatbreads](#)
- [sugar in baking](#)
- [laminated dough](#)
- [Cream Cheese Frosting](#)

food

- [recipes](#)
- [eating](#)
- [bread recipes](#)
- [cooking oils](#)
- [cuisines](#)
- [cucumber tea sandwiches](#)

Algerian Bread

- semolina, oil, salt, and water, and typically contains no yeast
- Msemen semolina flour and made without yeast.
- Kesra
- Khobz el dar is an Algerian and Moroccan bread that requires no kneading. It consists of semolina, salt, sugar, yeast, oil, eggs, milk, and optional sesame seeds for decoration. Once it has been baked, the bread develops a soft and tender texture and a slightly sweet flavor. This bread can be found in almost every household in Algeria, hence its name, which translates to *bread of the house*.
- Sour Dough
 - Eggs