



# Twin Cantors Cook-a-Long Recipes

(recipes)



## Ingredients

- 1½ cups water, divided
- 2½ teaspoons active dry yeast
- 2 teaspoons sugar
- 2 cups all-purpose flour
- 2 cups bread flour
- 1½ teaspoons kosher salt
- 2 tablespoons olive oil

Recipe adapted from  
“Zahav: A World of Israeli Cooking” by  
Michael Solomonov and Steven Cook  
(Houghton Mifflin Harcourt).

## Laffa and Pita in the Home Oven Zahav Pita Bread

Makes 8 Breads

*Laffa is an Iraqi-style flat bread — a little bigger than pita (and minus the pocket) and crispier too, but still with a great chew. Laffa is traditionally cooked in a taboon, a clay oven with an opening at the top and [an 800-degree] fire in the bottom, very similar to a tandoor... Both laffa and pita are remarkably easy to make from the same dough and bake in your own oven. A pizza stone works well, but even a baking sheet turned upside down and preheated in a hot oven will produce beautiful laffa and pita that forms its own pocket.*

### Directions:

- 1) Mix together ½ cup water, the yeast and sugar in a small bowl and let stand until foamy, about 5 minutes.
- 2) Combine the all-purpose flour, bread flour and salt in the bowl of a stand mixer fitted with the dough hook. Mix on low speed until blended. Add the yeast mixture, another ½ cup water and the oil and mix on low until the dough forms a ball that pulls clear of the sides and bottom of the bowl. (If after a minute the mixture doesn't form a ball, add a tablespoon of water.) At the moment the dough starts to pull clear of the bottom of the bowl, add ½ cup water and continue mixing until incorporated. The dough should feel tacky when slapped with a clean hand, but it should not stick. (If it sticks, add more flour, a tablespoon at a time.)
- 3) Cover the dough with plastic wrap and let rise at room temperature until doubled in size, about an hour. Alternatively, let it rise in the refrigerator overnight.
- 4) Preheat the oven to 500° F, with a rack in the upper third. Place a baking stone or an inverted baking sheet in the oven to preheat as well.
- 5) Roll the dough into 8 balls the size of baseballs. Cover with a cloth and let rise until they are about the size of softballs.

**For laffa:** Roll each dough ball as thin as possible (less than 1/8 inch is ideal — the laffa should be the size of a Frisbee) with a floured rolling pin in a floured work surface. Drape one laffa over your outstretched hand and quickly invert it onto the baking stone or baking sheet, quickly pulling any wrinkles flat. Bake the laffa until puffy and cooked through, about 1 minute. Serve immediately.

**For pita:** Roll each dough ball to about a ¼-inch thickness (about the size of a hockey puck) with a floured rolling pin on a floured work surface. Place one or two at a time on the baking stone or baking sheet and bake until puffed and cooked through, about 3 minutes. Serve immediately, or let cool.