



Lepinja Balkan Flatbread

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 50 mins

Description

I had a Croatian coworker who would bake this anytime we had a celebration at work I finally got her to share her recipe with me Ive had to tweak it quite a bit because some ingredients she doesnt measure and of those she does she uses metrics

Ingredients

— - 1 (.25 ounce) package active dry yeast - 2 tablespoons warm milk (110 to 115 degrees F) - 1 cup warm water (110 to 115 degrees F) - 1 tablespoon white sugar - 2 ? cups all-purpose flour - 1 teaspoon salt

Instructions

1. Sprinkle the yeast over the warm milk in a small bowl. Let stand for 5 minutes until the yeast softens and begins to form a creamy foam. Stir the warm water and sugar into the yeast mixture. Stir the flour and salt together in a separate bowl; add all but about 1/2 cup of the flour mixture to the yeast mixture; mix with your hands until a soft dough forms
2. adding the last of the flour mixture a little at a time until it clears the sides of the bowl. Cover the bowl with a light cloth and let the dough rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) until doubled in volume
3. about 1 hour. Deflate
4. or 'punch down
5. ' the dough and turn out onto a work surface lightly dusted with flour; knead for about 5 minutes. Return the dough to the bowl
6. cover again with a light cloth
7. and allow the dough to again rise until doubled in volume
8. about 30 minutes more. Preheat an oven to 400 degrees F (200 degrees C). Lightly grease a baking sheet. Deflate the dough and turn turn out onto a work surface lightly dusted with flour; knead lightly. Place the dough onto the prepared baking sheet; shape into an oval about 1/2-inch thick. Set aside to rise a third time for about 30 minutes. Bake in the preheated oven until nicely browned and hollow sounding when thumped
9. 20 to 25 minutes.