



JERNEJ KITCHEN

LEPINJA (BALKAN FLATBREAD)

Lepinja is a delicious Balkan Flatbread that is perfect for barbecue and picnics. It takes a little over an hour to make this easy flatbread recipe.

| | | |
|--------------|----|---------------|
| MAKES | 6 | LEPINJA BREAD |
| PREPARATION: | 15 | MINUTES |
| PROOF: | 65 | MINUTES |
| BAKE: | 10 | MINUTES |
| TOTAL TIME: | 90 | MINUTES |

LEPINJA BREAD

500 g (4 cups) all-purpose flour

360 ml (1 1/2 cup) water

10 g (1 1/2 tsp) active dry yeast or
20g fresh yeast

10 g (1 1/2 tsp) salt

30 g (2 tbsp) lard or canola oil

2 tbsp semolina or flour, for dusting

TOOLS AND EQUIPEMENT

large bowl

stand mixer (optional)

kitchen towel or clingfilm

large baking sheet

MAKE THE LEPINJA BREAD DOUGH

Add flour to a large bowl. Create a well in the center of the flour. Add the lukewarm water and yeast. Set aside for 5 - 10 minutes for the yeast to activate. Knead to combine, then add the salt. Knead the dough for 5 minutes by hand or in a stand mixer fitted with a dough hook. Add the lard or canola oil and continue to knead for about 3 - 4 minutes or until smooth. Cover the bowl with a kitchen towel or clingfilm. Set aside to proof for 45 - 60 minutes or until doubled in size.

TIP

The water shouldn't be too hot, or the yeast won't activate. The best water temperature is around 35°C / 95°F.

SHAPE INTO BALLS

Dust your working surface with flour or semolina. Place the Lepinja dough on the floured surface. Shape into a log and cut into six equal parts. Shape each piece into a smooth, round ball. Place back on the floured surface. Cover with a kitchen towel or clingfilm and set aside to proof for 10 minutes.

SHAPE INTO LEPINJA

Shape each ball into a round flatbread approximately 15 cm or 6-inches in diameter. Place each Lepinja bread on a floured baking sheet. Leave to rest for another 10 - 15 minutes. Then, using a back (dull) side of the knife, make a mesh pattern. Preheat the oven to 250 °C / 480 °F.

TIP

If you plan to bake your Lepinja bread in a pizza oven or use a pizza stone for the oven, you don't need a baking sheet. Place

the bread directly on the stone surface to bake.

BAKE

Place the baking sheet (don't line with parchment paper) with the Lepinja bread into a preheated oven on the middle rack. Bake for 8 - 10 minutes at 250 °C / 480 °F or until the flatbread is golden-brown and baked. Transfer to a wire rack, gently splash with water and cover with a kitchen towel. Serve warm or at room temperature.