MALAWACH (YEMENITE FLATBREAD)

Makes eight 10" to 12" flatbreads

This chewy flatbread is delicious served with zhoug (hot sauce), labaneh, t'hina or hummus as part of a Mediterranean meal.

1 package Malawach Bread Mix (1.15lb)   1/2 cup butter

1 1/2 cups room-temperature water   Olive oil for greasing the pan

1/2 T olive oil

❖ Dump the Malawach Mix into a medium-size mixing bowl.
❖ Stir in the water until it is absorbed into the dough. It's okay if some of the mix is still dry.
❖ Dump onto a clean work surface and knead into a dough.
❖ Add the olive oil toward the end of the kneading and continue to knead into a smooth ball.
❖ Return the dough to the bowl, cover with plastic wrap and let rest for one hour.
❖ Then, using oiled hands, divide the dough into 8 balls of equal size.

❖ Let the dough rest again for 45 minutes.
❖ While the dough rests, bring the butter to room temperature.
❖ On a counter top, roll out the first ball of dough into a 10" to 12" square or circle.
❖ Smear some butter evenly over the dough, then fold the dough into thirds (so it looks like a rectangle).
❖ Smear a little more butter over the top and fold the dough into thirds again going the opposite direction (so it looks like a square). Then roll it out again into a 10" to 12" square or circle.
❖ At this point you can layer each of the rolled out flatbreads on separate sheets of waxed paper, stack them on a cookie sheet and freeze to cook at a later time; or you can cook them as soon as you make them.
❖ To cook the flatbreads: heat a large griddle or skillet over medium-high heat and grease it with a tablespoon of olive oil. Carefully lift the dough off the counter and lay it in the pan. Cook it until the bottom is speckled brown and the bread begins to puff. Flip it over and cook the other side. The finished bread should be pliable, not crisp. The cooking goes quickly, about 30 to 45 seconds per side.
❖ Remove from pan and set aside on a large plate. Cover the plate with a clean kitchen towel to keep the bread warm while you cook the others.