

Matzen – do it yourself

(8 pieces)

Ingredients:

125 g flour

80 g water, lukewarm

1/2 tsp salt

Salt: I use it because flour without salt doesn't taste so good.

Lukewarm means 30 - 40°C. It works better not to take cold water because the heat activates the gluten in the wheat. This makes the dough "sticky" and he is ready for further processing immediately.

Step 1: Turn on the oven. I use 280°C for preheating, circulating air.

Step 2: Weigh the flour in a bowl in which you also want to knead the dough.

Step 3: Weigh the water in an extra glass.

Step 4: Make a **hand mixer** ready for use, with dough hooks.

Step 5: Get your **rolling pin** ready & a **baking sheet with parchment paper** & a **fork**.

Step 6: Prepare a bowl of flour (for dusting).

Step 7: Prepare a bowl of water (if the dough is not wet enough).

Step 8: Set your **kitchen alarm clock** to 18 minutes.

When the oven is hot enough ...

Step 9: Start your kitchen alarm clock.

Step 10: Pour the water into the flour.

Step 11: First mix the dough with the dough hook. If it starts to clump, switch off the hand mixer and continue kneading with your hand (fast and quick, 1-2 minutes). The dough must be soft. If he is too dry, dip your fingers in water and keep kneading. If it is too wet, add a little bit flour.

Step 12: Divide the dough into 8 pieces and make a ball out of every piece.

Step 13: Roll out the balls flat. You may need some flour for it. Turn the dough in between (top becomes bottom). I turn it 4 times. In the end, the dough is flat and thin.

Thin: the thinner, the drier the matza gets. I like to leave it 1-2 millimeters thick because we don't like very dry bread.

Step 14: Make a lot of holes with the fork (the fork has to go through the dough).

Step 15: Place the flatbread on the baking sheet.

Now there should be at least 5 minutes left on the kitchen clock.

Step 16: Put the baking sheet in the oven. (now I reduce the temperature to 200°C, therefore the matza do not turn black around the edges.)

Baking time: 2-4 minutes.

Mine are usually finished after 2 minutes. When they start to turn brown, they are good - baking longer is of course okay. Then the matza becomes drier and darker.