

MARK STRAUSMAN'S HOMEMADE MATZO

This matzo is not kosher for Passover, but is an easy and fun way to experience this most symbolic Passover food, especially if you make it with your kids. For best results, I make it with 50% whole wheat flour/50% all purpose flour. It's also delicious with 25% spelt flour/25% whole wheat/50 all purpose, but in that case add 8 more grams of water. You can, of course, make it with 100% all purpose flour.

Traditionally, matzo is to be made quickly so as to prevent any fermentation of the dough. The matzo must be baking within 18 minutes of the time the flour touches the water, so it's good to have a tag team making it, with one person shaping the balls, one person rolling them out, one person poking holes, and another baking.

Equipment

Mixing bowls

Rolling pin

Two forks (or dough docker)

Pastry brush (optional)

Pizza peel (optional, can use baking sheet)

Pizza stone (optional; can use baking sheet)

Cooling rack

Ingredients

300 grams flour (add 8 more grams of water if using spelt flour)

200 grams warm water

5 grams kosher salt

Method

Preheat oven to 500-550 degrees.

Measure the flour and set aside. Place warm water in a mixing bowl and add the salt, mixing it through. Add the flour and mix quickly, using your hands, until all the flour is incorporated. Sprinkle a little flour on the countertop and place the dough on it. Knead vigorously for 2 to 3 minutes, then shape the dough into a ball.

Cut the dough into pieces the size of golf balls. Use your fingers to flatten the dough into a small disc then lay it on the floured countertop. Use a rolling pin to roll the disc out as thinly as possible. Aim for the thinness of fresh pasta, where you can make out newsprint through it. If the dough sticks to the countertop sprinkle more flour on it.

Use the forks to poke many holes in each piece. Brush any extra flour off the matzo and place on the pizza peel or baking sheet. Bake for 3 to 4 minutes, making sure not to burn. Remove to cooling rack and repeat until all the dough is baked.