

# Unleavened Bread (Matstsah) Recipe

## Ingredients

- 2 cups all-purpose flour
- 1 cup cold water + more if necessary
- 4 tbsp olive oil
- ½ tsp salt

## Instructions

1. In a large bowl, combine the salt and flour.



2. Add the water and mix with a fork until the flour is wet. If it doesn't come together, add small splashes of water until everything begins to bind. Stir in the oil.

3. Now it's the time to start using your hands. Place the dough ball onto the working surface, previously floured. Knead for about five minutes until it becomes elastic and silky. You are just making a dough ball.



4. Divide the dough into 6-7 pieces that have the size of a larger golf ball.



5. Flour again the work surface. Grab a rolling pin and roll out the dough. Roll, spin the dough and then roll again. Repeat until you get a ¼ inch thick piece of dough.



6. Place a slightly greased non-stick pan. (I use a cast iron pan) over medium heat and wait until it's hot.

7. Take one piece of dough and put it in the pan. Flip it over after 30 seconds. This way you will get an evenly toasted bread on both sides. After 30 seconds, flip it over again. You will notice that little air pockets will begin to appear in the bread. Now you can flip it over the third time. The bread seems puffed up now, it is time to press gently so the interior of the matstsah is cooked too. It should take about 3-4 minutes in total to cook one flatbread.



8. Repeat for the remaining dough balls.
9. Keep the bread stacked and warm between the layers of a clean cloth. (Paper towels are fine)
10. Enjoy! Happy Passover!