



# MATZO

UNLEAVENED BREAD

## Introduction

## INGREDIENTS

- 3 and 1/4 cups of wheat flour
- 200 ml of cold water
- 1 pinch of salt

## Preparation method

### • Step 1

Preheat the oven together with the baking tray to 240 degrees, approx. an hour before preparing the dough. (If you have a pizza stone, then preheat it in the oven.)

### • Step 2

Sift the flour into a bowl, add water and salt. Mix all ingredients thoroughly, then mould it using a rolling pin.

### • Step 3

Roll out the dough until it is so thick that you can see your hand through it (approx. 2 mm).

### • Step 4

Cut the dough into rectangular or square pieces.

### • Step 5

Prick with a fork at regular intervals.

### • Step 6

Gently place the matzah pieces on a hot baking tray or stone. Bake both sides until golden brown – on a baking tray for approx. 6 minutes, on a stone for less. Kosher matzos are prepared for no more than 18 minutes.

**Smacznego!**