

CHAPA BREAD

Prepared by: Brad Patton, November 2018

Source: Mallmann on Fire

One ¼-ounce package active dry yeast
1 tablespoon sugar
1 cup warm water (100 to 110 degrees)
3 cups sifted all-purpose flour, plus more for dusting
1 tablespoon coarse salt
1 cup warm milk (100 to 110 degrees)

Combine the yeast, sugar, and warm water in a small bowl and let stand for about 10 minutes, until foamy.

Whisk together the flour and salt in a large bowl. Make a well in the center and stir in the yeast mixture. Gradually stir in the warm milk, then bring it all together with your hands into a soft dough.

Flour a work surface, turn the dough out, and knead for about 5 minutes, until smooth. Shape into a ball, put in a floured bowl, and let rise, covered with plastic wrap and a damp cloth, in a warm place for about 2 hours, until doubled in size.

Turn the dough out onto a floured surface and roll it under your palms into a cylinder about 2 inches thick and 14 inches long. Cut into 12 disks. Stretch each disk out with your fingers until about ½ inch thick and lay the disks on a floured baking sheet spaced well apart. Cover with a damp cloth and let rise a second time until puffy, about 30 minutes.

Heat a chapa or a cast-iron griddle over medium-low heat. Cook the breads, in batches if necessary, for about 5 minutes on each side, until puffed and lightly browned.

To serve, split open with a knife. Fill with desired sandwich ingredients.

Brad's Notes: I followed the recipe as written and they turned out perfectly. I would definitely make these again!