

THE  
**GEFILTE**  
MANIFESTO

*New Recipes for Old World Jewish Foods*



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# MAKE-AT-HOME MATZO

JEFFREY

Unlike the mass-produced squares usually found on your seder table, homemade matzo is actually something you'll want to snack on all holiday. If you're trying to follow the letter of Jewish dietary law, you have to be quick. From flour and water being mixed to completion, the whole process should take no more than 18 minutes according to kosher rules. You can do it, we promise—but no dillydallying. That's why we made this a small recipe. Feel free to double or triple it. Also, a warning: When we bake at very high temperatures in our small apartments, our ovens get smoky, so keep the windows wide open and the exhaust fans blasting.

MAKES ABOUT 4 MATZOS

1½ cups all-purpose flour (or 1 cup all-purpose flour plus

½ cup rye or whole wheat flour), plus more for dusting

½ teaspoon kosher salt (optional)

½ cup plus 2 tablespoons warm water

1. Preheat the oven to 475°F. If you have a convection oven, use the convection setting for even browning. Place a sturdy baking sheet on each rack of the oven, or use a pizza stone if you have it.
2. In a large bowl, combine the flour and salt (if using), then add the warm water. Note that for kosher matzos, the moment the water is added, the 18-minute clock will begin counting down. Stir with a fork to form a sticky dough. Remove the dough from the bowl and quickly knead it on a well-floured surface, adding more flour if needed until it forms a pliable, nonsticky dough.
3. Separate the dough into 4 golf ball-size pieces using a sharp knife or a bench scraper. Working with one at a time, roll each piece as thin as possible with a flour-dusted rolling pin.
4. With a sharp knife, cut off the edges of the rolled-out dough to form square matzos. Using a fork, poke holes all over each matzo to keep the dough from puffing up.
5. Carefully transfer the matzos to the hot baking sheets or pizza stone in the preheated oven. Bake for about 3 minutes, flip the matzos over, using tongs, switch the baking sheets from the top rack to the bottom rack, and bake for 3 to 4 minutes more. Keep the oven light on to keep an eye on the matzos. Every oven is different, so your matzos may bake more quickly or may take longer.
6. Remove the matzos from the oven and carefully transfer to a wire rack to cool. Once at room temperature, store in an airtight plastic bag for up to a week.