

BREADS & MUFFINS

LAVASH

MAKES 6 LARGE FLATBREADS

Whenever I open a new restaurant, I always enjoy serving this Italian take on the famous Turkish cracker-like flatbread known as lavash. This cheesy, salty, and slightly spicy cracker is the perfect accompaniment to drinks and makes a great nibble to have before any meal.

- 2¹/₃ cups all-purpose flour
- 1¹/₄ cups whole wheat flour
- 3 tablespoons confectioners' sugar
- 1 tablespoon coarse salt, such as Maldon or kosher
- 2 tablespoons vegetable shortening
- 1³/₄ cups water
- Extra-virgin olive oil, for greasing the pans
- 1 cup shredded Parmesan cheese
- 1/8 teaspoon cayenne pepper
- Coarse sea salt, for sprinkling

In a stand mixer fitted with the paddle or dough hook attachment, mix the flours, confectioners' sugar, and salt on low speed to combine. Add the shortening and water and mix until the dough comes together and forms a ball. Mix for about 2 minutes to form the elasticity, then divide the dough into 6 equal balls.

Wrap the balls individually in plastic and let rest in the refrigerator for at least 3 hours before baking. The dough needs to

relax so that it can be stretched very thin. (This dough can actually keep in the refrigerator for up to 5 days. The dough will oxidize, however, and become slightly darker in color.)

When ready to bake, preheat the oven to 370°F. Liberally grease the backs of one or two 11 x 17-inch baking sheets with olive oil. (Each piece of bread is baked on a separate baking sheet, so the more baking sheets you have, the faster this whole process will go.) Let all the dough balls come to room temperature.

In a small bowl, toss together the Parmesan and cayenne.

Flatten a ball of dough in the middle of the baking sheet and carefully spread and stretch the dough to the edges of the pan. Let the dough hang over the sides; the goal is to stretch the dough until very thin. Don't worry if it rips or tears; this bread is meant to be uneven and "rough" around the edges. Sprinkle with a scant 3 tablespoons cheese mixture, then sprinkle with some coarse sea salt.

Bake the lavash for 10 minutes, then rotate the pan front to back, and if using 2 pans, also switch the pans from rack to rack. Bake until the dough turns a light golden brown, about 5 minutes longer. Repeat with the remaining dough.

To serve, break the bread into uneven pieces with your hands. If you've made the lavash ahead, you can freeze it in an airtight container. Recrisp it for about 8 minutes at 350°F before serving.

chef it up!

I usually fill beautiful lacquered boxes with this addictive bread and set them out on the restaurant's bar for cocktail snacking.

"EVERYTHING BAGEL" BREAD TOPPING

MAKES ABOUT 1¹/₃ CUPS

This quick mix works well as a topping for most breads and is great to keep on hand. While you're baking the bread, brush with an egg

wash (eggs beaten with a little water) about halfway through the baking time. Sprinkle the topping over the bread. I especially like to use it on the [Jo Jo Bread](#) and [Lavash](#) for an occasional changeup.

1/4 cup poppy seeds

1/4 cup sesame seeds

5 tablespoons garlic granules

3 tablespoons coarse sea salt

5 tablespoons dried onion flakes

Mix all the ingredients together. Store in a resealable plastic bag or jar in your pantry or spice cabinet.

