

Khobz (Moroccan White Bread)

March 16th, 2021

This recipe serves: 10

Prep Time: 01:15

Cook Time: 00:15

Khobz (pronounced \xobz\ - the pronunciation "x" indicates a voiceless velar fricative, a sound made at the back of your throat. It is a hard, throaty "h" sound, like the beginning of the Hebrew word "chanukah". The "o" is a short "o" sound, like in the word "on". Then a standard "b" sound, like in the word "bat", followed by a standard "z" sound, like in the word "fez") is the Arabic word for "Bread". This recipe is a Moroccan White Bread that is best eaten the same day it is baked. In order to ensure that you have "freshly baked bread", the dough can be refrigerated for up to 5 days. This easy bread recipe is great for making sandwiches, shawarma, or any Moroccan dish.

Ingredients:

4 Cups (17.5 Ounces/500 Grams) of Bread Flour

2 Teaspoons Salt

2 Teaspoons Sugar

3/4 Tablespoon Yeast (Active Dry)

2.5 Tablespoons Olive Oil

1.25 Cups (10 Ounces or 300 ml) Warm Water - 100° to 115° F

To scale this recipe, use:

Water: 60% / Yeast: 0.2% / Oil: 3.5% / Sugar: 1.6% / Salt: 0.5%

Directions:

In a mixer or a large bowl, add the Flour, Salt, Sugar, and Yeast. Stir until fully incorporated.

Add the Water and mix gently with a spatula until all of the Flour is wet.

Use the dough hook and run the mixer on low for about 5 minutes.

Add the Oil and continue to mix for another 3 minutes until the Oil is mixed into the Dough.

Cut the Dough into 10 evenly-sized pieces (each piece should weigh about 84 grams).

Work each piece into a round Dough Ball.

To bake and eat another day...

Place the Dough Balls into a large airtight container. Lay them out so that they are not touching each other, or separate with parchment paper. Lid and refrigerate up to 5 days.

When you are ready to bake and eat...

Place the Dough Balls onto parchment paper. Slide the parchment paper onto a baking sheet.

Using your hands, gently flatten each Dough Ball into a disc, about 1/4-inch thick. Ensure that the flattened Dough Balls are not touching each other.

Cover the Dough with a towel and bring up to room temperature (if necessary).

Let the Dough rise for about an hour at room temperature.

Pre-heat the oven to 425° F.

Use a fork to poke a few holes in the top of each Dough Ball in several places.

Bake for 17 minutes or until the loaves are a golden brown color and the top bounces back when lightly pressed

Cool the Khobz on a rack for about 10 minutes.