

Moroccan White Bread (Khobz)

March 17th, 2021

This recipe serves: 4

Prep Time: 01:15

Cook Time: 00:15

Khobz 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 or eating with Shawarma.

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.

Separate the dough into 4 even-sized pieces, (about 7.4 ounces/210 grams each). Work each piece into a round dough ball.

To bake and eat another day...

Place the dough balls into a large Tupperware container. Lay them out so that they are not touching each other, or separate with wax paper or 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 discs, 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).

NOTE: In order to warm the dough to room temperature more quickly:

1. Preheat the oven to the lowest temperature, then turn off the oven.
2. Open the door and cool the oven for a couple of minutes.
3. Place the baking sheet into the oven and close the door for about 5 or 10 minutes.
4. Remove the baking sheet when it feels warm to the touch.

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

Pre-heat the oven to 425° F.

Use a sharp knife or a fork to score or poke 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 bread on a rack for about 10 minutes.