

evap Lepinje (Balken Kebab Buns)

March 21st, 2025

This recipe serves: 10

Prep Time: 01:15

Cook Time: 00:15

evap Lepinje (pronounced /'Che-vap Lay-'pin-yay/) are "Balkan Kebab Buns". A quick and easy bread that can be eaten alone or with any meat dish. Serve the evap Lepinje with kebab meat, burgers, pulled pork, or shredded chicken.

Ingredients:

4 Cups (500 Grams) Bread Flour
2 Teaspoons (7 Grams) Yeast
1 Teaspoon Salt
1 Teaspoon Sugar
12.5 fl ounces (350 ml) Warm Water (100° to 115° F.)

Directions:

In a large bowl, mix the Flour, Yeast, Salt, and Sugar.
Whisk until fully integrated.
Add the Water.
Knead by hand until fully mixed. The Dough will be sticky.

Throw a light dusting of Flour over the top of the Dough.
Cover and rest the Dough for 1 hour.

Place a large sheet of parchment paper onto a large sheetpan.
If available, place a pizza stone in the oven.

Preheat the oven to 525° F.

Separate the Dough into 10 equal pieces. Each piece should weigh about 86 grams.
Roll each piece into a Dough Ball.
Dust each Dough Ball with a light dusting of Flour, as necessary, so that you can work with them.
Roll, flatten, and stretch each Dough Ball into a flat Bun (Lepinje), with a diameter just under 5 inches.
Be aware that the Lepinje will rise again slightly while cooking.

Arrange the Lepinje on 2 parchment sheets, with 5 Lepinje to each sheet. Ensure that the Lepinje are not touching each other.

Use a sharp knife or a dough lame to cut a shallow hatch pattern in the top of each Lepinje.

After the oven preheats, allow the pizza stone to continue to heat for another 30 minutes.

If you are not using a pizza stone, add the sheetpan, with the parchment paper and the Lepinje to the oven.
Otherwise, use a pizza peel to move the parchment sheet, with the Lepinje, onto the heated pizza stone.

Bake at 525° F for 10 minutes (or 7 minutes if using the pizza stone).

Remove the Lepinje from the oven.
Rest the Lepinje for 10 minutes to cool before serving.

Use a sharp knife to carefully cut each Lepinje open, like a pita.
Fill with Kabob or meat of your choice.