

Cevap Lepinje (Balkan Kebab Buns)

March 21st, 2025

This recipe serves: 12

Prep Time: 01:15

Cook Time: 00:15

Cevap 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 Cevap Lepinje with burgers, pulled pork, shredded chicken, or the traditional Cevapi (kebab meat).

Ingredients:

Hydration 58%; ADY 1%; Sugar 1%; Salt 1.5%;

4.75 Cups (600 Grams) Bread Flour

2 Teaspoons (6 Grams) Yeast

1.5 Teaspoon (9 Grams) Salt

1.5 Teaspoon (6 Grams) Sugar

16 fl ounces (350 ml) Warm Water (105° 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.

Preheat the oven to 525° F.

Separate the Dough into 12 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 around 5 inches.

Be aware that the Lepinje will rise again somewhat while cooking.

Cover 2 large sheetpans with parchment paper.

Arrange the Lepinje on the parchment paper sheets, with 6 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.

Add each sheetpan, with the parchment paper (and the Lepinje) into the oven.

Bake at 525° F for 8 minutes.

Each Lepinje should turn a golden color.

Remove the sheetpan(s) 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.