

Cevap Lepinje (Balkan Kebab Buns)

March 21st, 2025

This recipe serves: 12

Prep Time: 01:15

Cook Time: 00:08

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). For best results, preheat your oven to 525° F. However, if your oven cannot be heated to 525°, you can adjust the oven temperature to 500° F and add 2 additional minutes of cooking time.

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.

Cover and rest the Dough for 1 hour.

Cover 2 large sheetpans with parchment paper.

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.

Allow each Dough Ball to rest for about 10 minutes so that they will be easier to stretch and shape.

Roll, flatten, and stretch each Dough Ball into a flat Bun (Lepinje), with a diameter around 4 inches.

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

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.

Preheat the oven to 525° F.

(If your oven cannot be set to 525°, then preheat the oven to 500° F.)

Cover the Lepinjes with clean tea towels and rest the Dough while the oven preheats.

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

Bake at 525° F for 8 minutes.

OR

Bake at 500° F for 10 minutes.

Each Lepinje should reach an internal temperature of 190° F.

Remove the sheetpan(s) from the oven.

Rest the Lepinje for 10 minutes to cool before serving.

Use a sharp knife to cut each Lepinje open, like a pita.

Fill with Cevapi (Kebab) or other meat of your choice.