

# 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) Water, warmed to 105° F to 110° 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 onto 2 parchment sheet, with 5 Lepinje to each sheet. Ensure that the Lepinje are not touching each other.

Use a sharp knife 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.

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

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 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 some kind of meat.