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# Passover Helper: An Easy Homemade Matzo Recipe

*How to make homemade matzo at home*

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Michael Leviton Chef/owner of Newton, MA's French bistro, *Lumière*, believes in **Chinese food at Christmas** and **homemade matzo at Passover**. The best part is it takes less time to make your own matzo than to schlep all the way over to the festival seasonal Pareve section at your local supermarket to pick up a box.

If you've got flour and water in the house (we're presuming you have salt), you have what it takes to turn that pizza stone you never use into a matzo-baking operation.

**Servings:** 6

## Ingredients

- 1 cup water
- 3 cups all-purpose flour
- 1 tablespoon kosher salt

## Directions:

1. Place a pizza stone on the lowest rack in the oven and pre-heat at 550 degrees F for 30 minutes.
2. Mix flour into water and salt on speed one of an electric mixer until homogeneous. Cover the mixture and let it rest for 20 minutes.



Homemade matzo on your Passover + ENLARGE table in 30 minutes flat!

3. Portion into 6 oz. portions and let rest at room temperature for 20 minutes. Initially roll the portions out to 1/4 to 1/8 of an inch.
4. Before baking, roll portions out again closer to 1/8 of an inch and gently perforate with a pastry docker or fork. Bake directly on the pizza stone for 2 minutes and 30 seconds on each side.
5. Cool on a cooling rack and store in airtight container.

**Level of Difficulty:** Easy

**Prep Time:** 30 minutes

**Cooking Time:** 5 minutes

**More about:** *bread, jewish cooking, matzo, passover*