

2022-07-10 Matzah

Ingredients:

1 cup all-purpose flour
1/3 cup tepid water
a clean countertop, cold and slippery-smooth
not enough time

Steps:

1. Sift your flour into a medium mixing bowl.
2. Whisk in water steadily, making sure to avoid dry lumps.
3. Now it's too clumpy under your fingernails, and all your flour spilled out.
4. Start again.

Steps:

1. Sift flour carefully into a bowl, a bowl large enough to avoid flour flying over the sides to freedom and the unknown.
2. Pour in a breath of water, mixing steadily.
3. Pour in another breath of water. Keep mixing. Don't suffocate it.
4. And another.
5. And another.
6. You're out of water, but there's still too much flour filling up the bowl. Do you trust yourself to guess how much water to add?
7. Start again.

Steps:

1. Sift water into a bowl.
2. Gently pour a breath of flour in. Keep breathing.
3. Turn the dough out onto the spilled-flour countertop. Divide it into eight equal pieces, all

different sizes.

4. Roll each piece into a paper thin disc.
5. Watch each one tear just as you push it thin enough.
6. Try to scrunch the scraps up & roll it out again.
7. Have each ball fall apart in your hands. The oven is pre-heated by now.
8. Start again.

Steps:

1. Make matzah.
2. Start again.