



# Sparkle Kitchen

## Broa

### Ingredients

2 packages (or about 1 1/2 Tablespoons) dry yeast

1/4 cup warm water

1 Tablespoon honey

4 Tablespoons butter

1 cup boiling water

1 1/2 cups corn meal

Generous pinch of salt

1 1/3 cup flour (with extra for flouring your countertop)

1/3 cup water

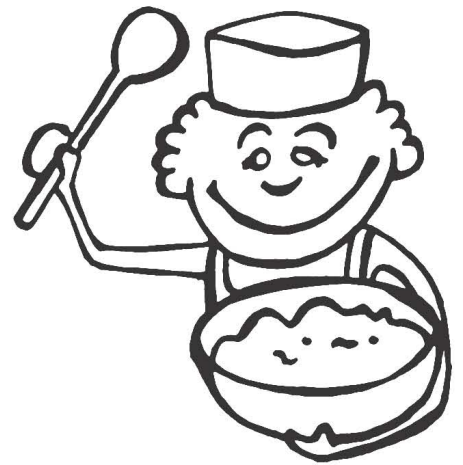
2 Tablespoons olive oil

### Directions

Using a fork, whisk the yeast, warm water, and honey in a large bowl. (If you have a stand mixer with a dough hook it works well, but this can be made by hand, too.) Let it rest for about 5 minutes until the yeast is a little foamy.

Meanwhile, melt the butter. Separately, begin boiling 1 cup of water in a saucepan. Once the water boils, add the corn meal and salt and mix rapidly. Pour the melted butter into the saucepan, and continue to mix until the mixture has cooled just slightly, about 1 minute.

Mix the corn meal into the yeast mixture. Add the 1/3 cup water, and then—a little at a time—mix in the flour. As with all bread, depending on the day, you may have to add a little more flour or water to get the dough to the right consistency. It should come together into a ball, but not be overly sticky.



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### **Continued....**

Once the dough comes together, plop it out onto a floured countertop and knead it for a few minutes until the dough is reasonably smooth.

Put the dough back in the bowl, and drizzle the olive oil over the top to keep it moist. Cover with a tea towel, and let it rise in a warm place for 30-60 minutes.

When the dough has about doubled in size, punch it down. Shape it into a round loaf, cover it with the tea towel, and let it rise again.

Meanwhile, preheat your oven to 400 degrees. A cast iron skillet or pizza stone will work well for this bread, but if not a sheet pan will work fine, too. In either event, place the pan you're using in the oven while it preheats so that the pan gets hot too.

When the dough has risen again and the oven is hot, quickly and carefully pull your preheated pan out of the oven. Put the bread in the center, and pop it all back in the oven for 30-40 minutes. You'll know your broa is done when the top is golden brown, and the bread makes a hollow thud when you knock on top of it.

Enjoy!