



PORTUGAL THE COOKBOOK



Bolo do Caco

PHAIDON

Stone-baked Wheat Bread

Bolo do Caco

🇵🇹 Madeira

Even though it is called bolo (cake), this is a flatbread. Cooked on a caco (basalt stone slab) over a wood fire, it has a thin, crunchy crust and a soft, airy crumb. In the Madeira archipelago, bolo do caco is sold by street vendors, eaten with melted butter, or served in restaurants paired with regional dishes.

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Preparation time: 5 minutes, plus 1 hour rising

Cooking time: 30 minutes

Makes: 4

20 g/³/₄ oz (1¹/₃ tablespoons) fresh yeast or

5 g/¹/₄ oz (1²/₃ teaspoon) instant dried yeast

1 kg/2 lb 4 oz (8¹/₃ cups) wheat flour, plus extra for dusting

10 g/¹/₄ oz (2 teaspoons) sea salt

garlic butter or salted butter, to serve

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Combine the flour and salt in a stand mixer fitted with a dough hook attachment. Alternatively, combine in a large bowl.

Put the yeast into a bowl, add 160 ml/5½ fl oz ($\frac{2}{3}$ cup) lukewarm water and stir until dissolved. Add to the flour and mix on medium speed for 15 minutes, or until a smooth dough forms. Cover the bowl with a damp tea (dish) towel and leave to rise at room temperature for 1 hour.

On a lightly floured work counter, divide the dough into 4 equal balls, then flatten them with your hands to a disc, 2 cm/ $\frac{3}{4}$ inch thick.

Heat a plancha, flat grill or sauté pan. Dust the plancha with flour and cook the bolos for 6 minutes on each side, or until golden. Flip them around and cook around the edges, about 2 minutes.

Serve warm with garlic butter or salted butter.