Coca de mollitas

Yield: 1 pieces

Ingredients

Dough

Wheat flour for the dough — 250 g

Water — 100 ml

Olive oil for the dough — 75 ml

Baking powder — 1 tsp

Salt for the dough — pinch

Crumb

Flour for the mollitas — 130 g

Olive oil for the mollitas — 50 ml

Salt for the mollitas — pinch

Steps

1. Preheat the oven to 180 °C.
2. Mix the 250 g, the 1 tsp, the 75 ml, the pinch and the 100 ml until you have a smooth dough. Knead it a little.
3. Roll the dough out on a tray lined with baking paper.
4. In a bowl, rub the 130 g, the 50 ml and the pinch together with your fingers until crumbs form.
5. Scatter the mollitas evenly over the whole surface of the dough.
6. Bake for 20 to 25 minutes, until the coca is golden and crisp.
7. Serve it hot or lukewarm.

Sources

Plato típico de Alicante: receta fácil de coca de mollitas (El Español Alacant, 17-02-2025): https://www.elespanol.com/alacant/viure/gastronomia/20250217/plato-tipico-alicante-ideal-cenar-receta-facil-hace-pocos-minutos-trt/1003699680000_30.html

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Guía de hornos y cocas de Crevillent (Ayuntamiento de Crevillent, 2024): https://visita.crevillent.es/wp-content/uploads/sites/3/2024/06/documentos-guia-gastronomia-hornos-y-cocas-es.pdf