Adana sıkma (cheese-filled griddle flatbread roll)

Serves 10

Ingredients

750 g	Wheat flour 7 glass
120 g	White bread
250 g	Water 1¼ glass
8 g	Salt 1¼ tsp
500 g	White cheese
440 g	Onion 4 pc
3 g	Ground black pepper 1¼ tsp
3 g	Red pepper flakes ½ tbsp
200 g	Butter 1 glass
27.4 g	Olive oil 2 tbsp
8 g	Salt 1¼ tsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Soak the stale bread and squeeze out the liquid. Knead it with the flour, salt and water into a firm dough, cover and let it rest.
   10 min
2. Finely chop the onions and fry them in the olive oil and part of the butter until they change colour. Stir in the salt, chili flakes and black pepper.
3. Once the mixture is lukewarm, mix in the crumbled white cheese to finish the filling.
4. Divide the dough into balls of about 70-80 g, roll each into a thin round of about 25 cm and cook both sides on a griddle or pan.
5. Brush both sides of the hot flatbreads with the remaining butter. Put about 45-50 g of filling near one edge and roll up tightly.

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