Afyon bükme, cheese-filled layered pastry

Whole recipe

Ingredients

1 kg	Wheat flour 9½ glass
500 g	Water 2½ glass
16 g	Salt 1 tbsp
100 g	Poppy seed paste
82.9 g	Sunflower oil ½ glass
30 g	Suet
200 g	White cheese

Allergens

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

Method

1. Sift the flour into a bowl, add the water and salt, and knead for about 10 minutes into a medium-soft, elastic dough. Cover and rest for 15 minutes.
2. Mix the poppy seed paste, sunflower oil and gently melted suet until smooth. This is your spreading paste.
3. Divide the dough in two, cover and rest 15 minutes. Roll one piece into a thin sheet, coat it with the paste, fold the top and bottom to the middle into a cylinder, overlap the sides and coat again. Chill for 30 minutes. Roll and coat the second sheet, place the rested package in its centre and fold the same way. Rest another half hour, then roll out to about 0.5 cm thick and cut into 10x12 cm rectangles.
   30 min
4. Crumble the cheese into small pieces.
5. Put a tablespoon of cheese in the middle of each rectangle, fold the top and bottom edges over each other and press the edges closed. Place seam-side down on a tray 2 cm apart and brush with the remaining paste. Bake at 180-200 C in a stone oven (200-230 C in a regular oven) until top and bottom are well done, then rest for about 1 hour.

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