Ağrı keteh (layered butter pastry)

Serves 6

Ingredients

100 g	Butter ½ glass
100 g	Wheat flour 1 glass
7 g	Salt 1¼ tsp
206 g	Milk 1 glass
20 g	Fresh yeast (compressed)
25 g	Salt 1¼ tbsp
295 g	Butter 1½ glass
100 g	Egg 2 pc
80 g	Sugar ½ glass
1 kg	Wheat flour 9½ glass
105 g	Butter ½ glass
68 g	Egg yolk 4 pc

Allergens

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

Method

1. Melt the butter in a wide pan over low heat. Add the flour and salt and fry, stirring constantly, until light brown. Let it cool; this is the filling.
   10 min
2. Mix the warm milk, yeast, salt, butter, eggs and sugar. Add the flour gradually and knead, then cover and let the dough rest.
   30 min
3. Divide the dough into 12 pieces of about 150 g. Roll each into a thin 25 cm round. Brush half of the rounds with the melted remaining butter, top each with a plain round and brush the top too.
4. Fold the four corners of each pair into the centre. Put 25-30 g of filling in the middle and gather the edges to seal. Roll out to about 15 cm, place on a tray and press out to 22-23 cm.
5. Brush the tops with egg yolk and prick with a fork. Bake in a 180 degree oven until golden, about 45 minutes.
   45 min

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