Aksaray tahinli, tahini swirl bread

Whole recipe

Ingredients

440 g	Wheat flour 4¼ glass
110 g	Whole wheat flour
200 g	Water 1 glass
20 g	Sugar 4¾ tsp
10 g	Salt ½ tbsp
20 g	Active dry yeast 1¾ tbsp
183 g	Olive oil 1 glass
50.7 g	Tahini ¼ glass
206 g	Milk 1 glass
203 g	Tahini 1 glass
91.3 g	Olive oil ½ glass
20 g	Butter 1½ tbsp

Allergens

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

Method

1. Dissolve the dry yeast in part of the water.
2. Put both flours in a bowl and make a well. Add the milk, remaining water, tahini, sugar, salt, oil and yeast mixture and knead well. When the dough stops sticking to your hands, cover with a damp cloth and let it rise in a warm place for 30-40 minutes.
   30 min
3. For the filling, mix the tahini, olive oil and butter until smooth.
4. Divide the risen dough into 6 equal pieces, set on a floured tray and cover with a damp cloth. Roll each piece as thin as dumpling dough, spread some of the filling and roll up from one end. Line up the rolls and rest 10-15 minutes.
   10 min
5. Coil each roll into a spiral from one end, press down to 0.5-1 cm thick and arrange on a greased tray. Brush with the remaining filling and bake in a preheated stone oven at 190-200 C until the tops are browned.

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