Amasya gombe (layered walnut and poppy seed bread)

Whole recipe

Ingredients

1 kg	Wheat flour 9½ glass
20 g	Salt 1 tbsp
50 g	Fresh yeast (compressed)
650 g	Water 3¼ glass
100 g	Walnut 1 glass
75 g	Poppy seed
10 g	Sugar 2¼ tsp
17 g	Egg yolk 1 pc

Allergens

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

Method

1. Knead the flour, salt and yeast with the lukewarm water. Wait for it to rise and rest the dough for 1 to 1.5 hours.
   1 h
2. Divide the dough in two and spread one half in a greased tray.
3. Mix the walnuts, crushed poppy seeds and sugar and spread over the dough in the tray.
4. Spread the other half over the filling. Fold the corners to the centre like an envelope, then press and spread the dough by hand until it covers the tray again.
5. Cover the tray and let it rise a little more. Once puffed, brush with the egg yolk and bake until golden. Slice and serve.