Antakya kulce (small spiral rolls with fennel, nigella and sesame)

Whole recipe

Ingredients

42 g	Fresh yeast (compressed)
200 g	Water 1 glass
12 g	Salt ¾ tbsp
6 g	Sugar 1½ tsp
1 kg	Wheat flour 9½ glass
250 g	Butter 1¼ glass
800 g	Olive oil 4½ glass
150 g	Fennel seed
100 g	Nigella seeds
45 g	Sesame seed ¼ glass

Allergens

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

Method

1. Dissolve the fresh yeast with the salt and sugar in the 60 °C water.
2. Put the flour in a bowl and make a well. Add the yeast mixture and knead gently.
3. Melt the butter and mix it with 200 ml of the olive oil. Add to the dough and keep kneading.
4. Add the fennel (şumra), nigella seeds and sesame and knead into a soft dough. Leave it to rise.
5. Make 7 g pieces of dough. Roll them thin with the remaining olive oil, coil them into a spiral and press by hand to shape.
6. Place them apart on a greased tray and bake in a 200 °C oven for about 30 minutes.
   30 min

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