Bayburt kete (buttery flour-filled rolled pastry)

Whole recipe

Ingredients

12.2 g	Active dry yeast 1 tbsp
100 g	Water ½ glass
1.03 kg	Milk 5 glass
500 g	Butter 2½ glass
18.3 g	Salt 1 tbsp
2 kg	Wheat flour 19 glass
500 g	Butter 2½ glass
1 kg	Wheat flour 9½ glass
136 g	Egg yolk 8 pc

Allergens

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

Method

1. Dissolve the yeast in half a cup of lukewarm water.
2. Add the milk, melted butter and salt and mix.
3. Add the flour gradually to make a medium-firm dough. Cover and let it rise for 30-40 minutes.
   30 min
4. For the filling, melt the butter, add the flour and roast until it turns light pink. Let it cool.
5. Take tangerine-sized pieces of the risen dough and rest them for 5 minutes.
   5 min
6. Roll each piece out and spread some filling on it. Roll it up, coil it on itself and flatten gently by hand. Place in a tray and rest 15-20 minutes.
   15 min
7. Brush with egg yolk and bake in a preheated 180 °C oven for 30-40 minutes until golden on top.
   30 min

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