Çankırı yazma corek (layered walnut flatbread pastry)

Whole recipe

Ingredients

4 g	Active dry yeast 1 tsp
800 g	Water 4 glass
18 g	Salt 1 tbsp
1 kg	Wheat flour 9½ glass
276 g	Sunflower oil 1½ glass
250 g	Walnut 2½ 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 yeast in lukewarm water and add the salt.
2. Put the flour in a bowl and make a well in the middle. Add the yeast mixture and knead into a soft dough.
3. Divide the dough into 8-9 pieces. Roll each into a thin sheet, 55-60 cm across and 1.3-1.5 mm thick.
4. Stack the sheets, brushing each layer with oil. Sprinkle crushed walnuts after every 3 layers.
5. Fold the sheets in from the edges and place them in a greased tray. Press by hand until the dough fills the tray.
6. Brush the top with oil and bake in a 200 °C oven. Turn it out, slice and serve.

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