Devrek walnut kömeci (rolled walnut pastry)

Whole recipe

Ingredients

1 kg	Wheat flour 9½ glass
600 g	Water 3 glass
206 g	Milk 1 glass
104 g	Yogurt ½ glass
20 g	Salt 1 tbsp
50 g	Egg 1 pc
91.3 g	Olive oil ½ glass
500 g	Walnut 5 glass
17 g	Egg yolk 1 pc
10 g	Nigella seeds
10 g	Sesame seed 1 tbsp

Allergens

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

Method

1. Sift the flour and make a well in the middle. Put the salt, egg and yogurt in the well and mix.
2. Knead while adding the water and milk little by little. When the dough is as soft as an earlobe, knead for another 15-20 minutes.
   15 min
3. Cover with a cloth and rest.
   10 min
4. Divide the dough into three or four pieces, knead each again, cover and rest once more.
   10 min
5. Roll out the pieces, brush with olive oil and roll again to thin them.
6. Scatter the walnuts evenly over the oiled sheets and roll them up.
7. Grease a tray and arrange the rolls in a spiral.
8. Brush with beaten egg yolk and sprinkle with nigella seeds and sesame.
9. Bake in an oven preheated to 175 °C.
   1 h

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