Karataş kıddesi (sesame spiral flatbread)

Whole recipe

Ingredients

1 kg	Wheat flour 9½ glass
40 g	Fresh yeast (compressed)
125 g	Margarine
10 g	Salt ½ tbsp
200 g	Water 1 glass
150 g	Sunflower oil ¾ glass
150 g	Sesame seed 1¼ glass
15 g	Nigella seeds
10 g	Ground cinnamon 1¼ tbsp
10 g	Cloves
10 g	Nutmeg
150 g	Sunflower oil ¾ glass
250 g	Sesame seed 2 glass
40 g	Nigella seeds
10 g	Ground cinnamon 1¼ tbsp
10 g	Cloves
10 g	Nutmeg

Allergens

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

Method

1. Mix the flour, lukewarm water and fresh yeast in a bowl.
2. In another bowl mix the dough's share of sunflower oil, sesame, nigella seeds, cinnamon, cloves and nutmeg. Add it to the first mixture along with the margarine and salt and knead.
3. Rest the dough until it has risen.
   40 min
4. In a separate bowl mix the sunflower oil, sesame, nigella seeds, cinnamon, cloves and nutmeg set aside for brushing.
5. Take pieces of dough and roll them by hand into cylinders about 15 cm long. Flatten slightly, press a lengthwise groove with your fingers, put about 10 g of the prepared mixture in it, pinch the edges shut and coil it up like a snail shell.
6. Brush the shaped dough with the remaining mixture and let it rest. Then press with your fingers to widen each piece to about 15 cm across and 1 cm thick, with thin edges.
   15 min
7. Arrange on a tray and bake at 150-160 °C in the oven or a tandır. After baking, let cool for 15 minutes.
   30 min

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