Kelkit kete, rose-shaped butter pastry

Whole recipe

Ingredients

1.5 kg	Wheat flour 14¼ glass
200 g	Sourdough starter
1 kg	Water 5 glass
500 g	Egg 10 pc
20 g	Salt 1 tbsp
464 g	Milk 2¼ glass
450 g	Butter 2¼ glass
300 g	Butter 1½ glass

Allergens

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

Method

1. Knead the cooled boiled milk, water, 450 g butter, sourdough, eggs, flour and salt in a deep bowl into a medium-firm dough that comes together. Cover with a damp cloth and let it rise at room temperature for 30 minutes.
   30 min
2. Divide the dough into pieces of about 300-320 g each and roll each into a sheet as thin as baklava pastry.
3. Brush each sheet evenly with 300 g melted and cooled butter. Roll up the sheets, coil them into rose shapes and rest for 30 minutes.
   30 min
4. Bake in a preheated 200 C oven for about 40 minutes until golden on top.
   40 min

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