Kül kömbesi (Tunceli unleavened hearth bread filled with butter)

Serves 6

Ingredients

1.5 kg	Wheat flour 14¼ glass
500 g	Butter 2½ glass
18.3 g	Salt 1 tbsp
500 g	Water 2½ glass

Allergens

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

Method

1. Build a strong fire in the hearth. When the hearth floor is hot, rake the fire away and wipe the floor with a damp cloth.
2. Knead a yeast-free dough from the flour, salt and water, spread it on the hearth floor and cover it with a griddle. Light a fire on top of the griddle again.
3. The dough bakes from the heat below and above. Once out, eat it plain or cut off the crust (the lid) and hollow out the inside. Pour the butter into the hollow and put the lid back.

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tatname.com/en/tarif/kul-kombesi-tunceli-mutfagi-2012