Osmancık 'irgat' griddle pie (walnut and onion)

Serves 4

Ingredients

800 g	Wheat flour 7½ glass
400 g	Water 2 glass
20 g	Salt 1 tbsp
500 g	Walnut 5 glass
100 g	Onion 1 pc
10 g	Salt ½ tbsp
276 g	Sunflower oil 1½ glass

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, water and the dough salt and knead for about 15 minutes until the dough is smooth and elastic. Cover and rest for 30 minutes.
   15 min
2. Divide the dough into 7 equal balls and roll each one into a thin round, about 20 cm wide.
3. Chop the onion finely and mix it with the ground walnuts and the filling salt.
4. Oil a griddle or pan and fry the first round until browned on one side. Spread the filling over the browned side, cover with the second round, flip and brown the other side. Keep adding oiled rounds the same way until you have a 7-layer pie. Serve hot.

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