Şavşat kete (layered butter flatbread)

Whole recipe

Ingredients

1 kg	Wheat flour 9½ glass
10 g	Active dry yeast ¾ tbsp
500 g	Water 2½ glass
12 g	Salt ¾ tbsp
150 g	Butter ¾ 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, yeast, water and salt into a medium-firm dough. Divide it into fist-sized balls, cover them and rest for 15 minutes.
   15 min
2. Roll the balls out, not too thin, and lay them on a cloth. Cover and rest for about 10 minutes.
   10 min
3. Melt the butter until foamy. Brush the sheets, stretch them by hand to 80-100 cm across and brush again. Cut into strips 8-12 cm wide, fold the strips alternately right and left to form one kete, and chill 10 minutes so the butter sets.
   10 min
4. Roll each piece to about 15 cm across and brush with butter right away. Bake in a preheated wood stove at 200-250 C, turning often, until golden on both sides.

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