Siirt varak keek (dried dough squares in grape molasses)

Serves 6

Ingredients

200 g	Wheat flour 2 glass
6 g	Salt 1 tsp
150 g	Water ¾ glass
265 g	Grape molasses 1 glass
400 g	Water 2 glass
10 g	Butter ¾ tbsp
200 g	Walnut 2 glass

Allergens

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

Method

1. Put the flour and salt in a bowl, add the water gradually and knead until the dough is firm and smooth.
2. Gather the dough, cover it with a cloth and rest it for 20 minutes.
   20 min
3. Roll the dough out to half a centimetre thick and cut into 4x4 cm squares. Dry the squares on a clean cloth for 30 minutes.
   30 min
4. In a deep pot bring the molasses, butter and water to a boil.
5. Add the dried dough squares and cook on low heat for 30 minutes.
   30 min
6. Transfer the dough with its syrup to a serving plate, top with the walnuts and serve warm or cold.

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tatname.com/en/tarif/siirt-varak-keek-tatlisi