Uşak Ulubey zini hamursuzu (poppy seed phyllo sweet)

Whole recipe · 45 min

Ingredients

2.5 kg	Wheat flour 23¾ glass
1.09 kg	Water 5½ glass
25 g	Sunflower oil 1¾ tbsp
24 g	Salt 1¼ tbsp
20 g	Yogurt
20 g	Fresh yeast (compressed)
5 g	Distilled white vinegar 1 tsp
1.5 kg	Poppy seed
300 g	Poppy seed
300 g	Water 1½ glass
2.2 kg	Sugar 13 glass
50 g	Sunflower oil ¼ 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 with the water, then add the yeast, salt, vinegar, yogurt and sunflower oil and knead into a medium-soft dough.
2. Divide the dough into 4 equal pieces, cover with a cloth and rest for 20 minutes. Make 13 dough balls in total and roll each into a thin sheet, 60 cm across and 2-3 mm thick.
   20 min
3. Blend both poppy seeds with the water in a mixer for 2-3 minutes to make a spreadable filling.
   2 min
4. Grease the tray and lay the first sheet. Spread 150 g of the poppy filling over it and sprinkle with 150 g sugar; repeat for 11 sheets. Lay the 12th sheet, add the remaining 450 g filling and 550 g sugar, cover with the 13th sheet, brush the top with oil and cut into diamonds.
5. Bake in an oven preheated to 180 °C for 45 minutes, turning the tray 60-90 degrees every 8-10 minutes.
   45 min

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