

TASTY STUFFED TREATS TO DELIGHT THE HEART

POGACA ROLLS



An easy snack, and a tasty treat for the whole family: the Pogaca rolls by @sallyswelt offer you a variety of taste experiences that will appeal to young and old alike. Filled with cheese, sucuk and pepper, they taste fabulous fresh from the oven!

INGREDIENTS

Yeast dough

- » 21 g yeast (fresh)
- » 2 tbsp sugar
- » 200 ml water
- » 2 egg whites
- » 200 g milk
- » 2 tsp salt
- » 800 g flour
- » 200 g oil

Cheese filling

- » 200 g goat's cheese (60%)
- » 1/4 bunch parsley

Pizza filling

- » 100 g Kashkaval cheese
- » 100 g sucuk
- » 50 g pepper (red)
- » 2 hot peppers
- » 1 tsp oregano

Brushing and filling

- » 2 egg yolks
- » 2 tbsp sunflower oil
- » 50 g sesame seeds
- » 50 g black cumin

**METHOD:**

01. Yeast dough: Combine the yeast with the sugar and water in a bowl. Add the remaining ingredients and knead for about 10 minutes until you have a smooth dough. Shape the dough into a ball and spray with a little baking spray, then cover and leave to rise for about 1 hour.

Tip: Let the dough rise in a Kenwood Cooking Chef at 34°C for 45 minutes or in the oven (steam 34°C) for 30 minutes – this will save you time and ensures the dough rises wonderfully without the surface drying out.

02. Pizza filling: Finely dice the cheese, sucuk and peppers, and combine with the oregano.

03. Cheese filling: Roughly crumble the goat's cheese with your hands. Chop the parsley and gently combine the two.

04. Fill the rolls: Lift the dough out of the bowl and divide it into equal portions. Shape each piece into a ball and open into a circle about 10 cm in diameter. Now use a medium dough portioner to put a filling in the middle and seal the ball from the outside to the inside.

05. Place it seam down on a perforated baking sheet lined with baking parchment. Fill half of the remaining rolls with the pizza filling and the other half with the cheese filling. You can fit about 12 rolls on a baking sheet.

Tip: It's a good idea to use a cake divider for dividing the dough. So to make 24 rolls, divide it into 12 pieces and then halve each one again.

**METHOD:**

- 06. Brushing and sprinkling:** Mix the egg yolk and sunflower oil together and brush the rolls with it. Sprinkle over the sesame seeds and black cumin, and place the first tray in the cold oven.
- 07.** Preheat the oven to 185°C top/bottom, and bake the Pogaca for about 25 minutes. Cover the remaining sheets and leave to rise at room temperature. Take the rolls out of the oven and cover with a clean tea towel to cool slightly. Then bake the second sheet for about 20 minutes.

ENJOY!