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Simit Poğaç

INGREDIENTS

dough

500g flour

1/2 cube of yeast

1 tsp salt

1/2 teaspoon of sugar

100 g sour cream

1 egg

1 pinch of baking powder

50 ml of olive oil

50 ml lukewarm water

50 ml of lukewarm milk

filling

200 g feta

2 tbsp chopped parsley

To sprinkle

2 tbsp grape syrup

80 ml water sesame

INSTRUCTIONS

Mix the lukewarm milk and water and dissolve the yeast in them. Add flour, salt, sugar, sour cream, egg, baking powder and oil and process to a smooth dough. Put the dough in a bowl and leave covered for 30 minutes. For the filling, dice the feta and mix with the parsley. Preheat the oven to 160 ° C. Line a baking sheet with parchment paper. Mix the grape syrup with the water in a bowl. Place the sesame in a bowl. Cut 14 small balls out of the dough and shape them into a round shape. Roll out each ball oval. Put some of the filling in the middle and fold in on the long side on the left and right and press down. Dip the top side in the syrup and then in sesame. Place the dough pieces on the baking sheet, cover and let rise again for 20 minutes. This makes the Simit Pogaca soft and fluffy. Bake at 160 ° C - about 20 minutes.