

JUHTÚRÓS POGÁCSA á la Kata (Pogácsa with farm cheese from sheep)

Ingredients:

- 250-gram flour
- 250-gram margarine
- 250-gram sheep farm cheese
- salt (depends on how salty is the farm cheese)
- 1 egg (to spread the top of the rolled pasta)
- grated cheese



How to do it?

Mixed (knead with your hand) the flour, margarine, farm cheese and salt (if required) together and put it to the fridge for ~ 30 minutes. Take the pasta out of the fridge and roll it out in a form of rectangle (cca. 0,5 cm thick). Spread the top of the rolled pasta with 1 whipped egg and scatter it with grated cheese. After it using, pogácsa ticker*, tear off small circles and put them on a baking pan. Put the pan into the pre-warmed oven (180°C) for approx. 30 minutes until the “pogácsa” gets golden brown.

- pogácsa szaggató / ticker



1.



2.



3.

