



Dough boat with cheese & potatoes (Patatesli Pide)

Serves: 6 Prep Time: 30 minutes Cooking Time: 15-20 minutes

Nutrition facts: 2818 calories, 95 grams fat

INGREDIENTS

Dough

- ◇ 10 grams yeast
- ◇ 1 pinch of sugar
- ◇ 125 grams milk
- ◇ 125 grams water
- ◇ 3 tbsp butter, soft
- ◇ 410 grams spelt flour (type 630) or 400g wheat flour (type 550)
- ◇ 1½ tsp salt

For the filling

- ◇ 400 grams potatoes, peeled and cut into small pieces
- ◇ 500 grams water
- ◇ 175 grams cheese, e.g. Kaşar peyniri

For painting

- ◇ 1 egg yolk
- ◇ 1 tbsp water
- ◇ Sesame, optional
- ◇ Black cumin, optional

INSTRUCTIONS

Dough production

Heat the water, milk, sugar and yeast in a mixing bowl for **2 minutes/37°C/speed 2**.

Add soft butter, flour and salt, use **Interval/Knead function for 2 minutes**.

Transfer the finished dough into a bowl and let rise covered for about 1 hour. Rinse the mixing bowl.

Filling preparation

Distribute the peeled and reduced potatoes in the lower Varoma® insert and fill the mixing bowl with the water. Cook the potatoes for **30 minutes/Varoma®/speed 1**.

Let the potatoes cool down.

Remove the remaining water from the mixing bowl and chop the cheese in the mixing bowl, **10 seconds/speed 5** and transfer.

Dough ships

Preheat the oven to approx. 220°C top/bottom heat.

After the resting time, divide the dough into 6 balls of the same size and form dough pieces. Roll out the dough pieces, long and wide in the middle, into a flat cake, place on a baking sheet lined with baking paper (max. 3 per baking sheet) and top with the potatoes. Sprinkle the cheese on top. Leave one edge free. Fold the edge inwards and press the tips together well to create a dough boat.

In a small bowl, whisk the egg yolk with 1 tablespoon of water and brush the dough boats. Sprinkle with a little sesame and black cumin, depending on your taste.

Bake the dough boats in the oven for about 15-20 minutes until golden brown and serve.