



Poğaç - Turkish Cheese Pastry

Makes 14 small rolls

Ingredients:

For the dough: (adapted from "A Baking Life.The Daily Meal.com")

- 6 Tbsp unsalted butter, cold
- 1 cup gluten free pastry flour mix (recipe below)
- 1/2 tsp xanthan gum
- 1/4 tsp salt
- 1/8 tsp baking powder
- 1/4 cup (2.25 oz) cream cheese, cold
- 2 1/2 Tbsp ice water

Gluten Free Pastry Flour:

- 2 cups white or brown rice flour (Bob's Red Mill)
- 2/3 cup potato starch (Bob's Red Mill)
- 1/3 cup tapioca starch (Bob's Red Mill)

(Save leftover flour mixture in a jar for another time)

Pastry filling:

- Feta cheese
- Fresh parsley
- 1 egg for egg wash
- Poppyseeds

(continue to next page for Basil Pesto recipe)

(Page 2 Pogaca continued)

Directions:

For the pastry dough:

1. Cut the butter into small cubes. Wrap in plastic wrap or bag and freeze it until frozen solid - at least 30 minutes. Place the flour, xanthan gum, salt, and baking powder in a plastic freezer bag and freeze for at least 30 minutes.
2. Place flour mixture into a food processor with a metal blade and pulse for a few seconds then cut the cream cheese up into 4 pieces and add to the flour mixture. Process for about 20 seconds. Add the frozen butter cubes to the flour and pulse until they are reduced to pea sized. Remove cover and add water and pulse again.
3. Pour flour mixture back into the plastic bag and knead with your hands on the outside of the bag until the mixture holds together.
4. Wrap the dough with plastic wrap, flatten it into a disc (or discs-if you made enough for two crusts) and refrigerate for at least 45 minutes, even overnight. Dough can be refrigerated for up to two days or frozen up to 3 months.

Making the pastries:

1. Pre-heat oven to 400 degrees.
2. When ready to roll, take little pieces and place on a lightly floured piece of parchment paper than cover with another piece of parchment paper and roll out. Use a circular cookie cutter and cut out circles around 3.25 inches in diameter.
3. Place each pastry on a cookie sheet lined with parchment paper and top some crumbled feta and chopped parley. Then pinch together and lay back on the pan, seam down. Lightly brush the egg wash over each pastry then sprinkle with poppyseeds or sesame seeds.
4. Place in the oven for 15-20 minutes or until golden on top*

*Keep an eye on them as each oven is different regarding heat and timing!

~Enjoy!