

B E E H I V E

Ingredients

Or any filling you prefer

200 grams mortadella

300 grams kashkaval

filling:

50 grams butter

50ml vegetable oil

2 egg whites

Half a teaspoon of salt

50g of cornstarch

600 grams of flour

a tablespoon of yeast

a tablespoon of sugar

300 ml milk

Directions

For the liquid mixture: In a bowl we put milk, sugar, yeast, then mix them well until the sugar and yeast dissolve in the milk, then close the bowl and leave it aside until the yeast interacts, and after the yeast interacts, we add vegetable oil, egg whites to the bowl, then mix the ingredients well. For the dry mixture: In another bowl, put the flour, then add the salt to them and stir them a little.

To prepare the cheese: we pour the liquid mixture over the dry mixture and knead the ingredients, until we get the consistency of the dough, and then add the butter to the dough and knead it well, then put the dough in a bowl greased with a little butter and close the bowl, then put it in the oven, and leave it until it rests for a while About half an hour, after that we cut the dough into balls and stuff it with kashkaval and mortadella together, then put the balls in a tray greased with a little butter and close the tray with a cloth for half an hour, then turn on the oven at a temperature of 200, and after half an hour on the dough, we sprinkle it With milk and water, then add sesame and nigella to it, and we put it in the oven for half an hour, after which we grease the dough with a little butter or honey and the beehive is ready.

C H E F O M A R

Bon Apetit!