B U T C H A F A T A Y E R

Ingredients
200 ml water
2 eggs
Teaspoon salt
a tablespoon of sugar
tablespoon dry yeast
250 grams butter
550 grams of flour

Directions
In a bowl, put water, sugar, dry yeast, then stir the ingredients, then add the egg yolk, then mix the ingredients. Dry mixture: in a bowl we put flour, salt, butter, and then we mix the flour with the butter, and after mixing, we add the mixture of water, yeast, sugar and egg whites to the dry mixture, and then we knead all the ingredients, then we cover the bowl with a cloth and leave the dough until it rests for a while 20 minutes, and after 20 minutes we form balls from the dough, then cover the heat with a cloth for 15-20 minutes. Stuffing method: we spread the dough balls with the fingers of the hand a little and then we stuff them with the fillings, and after the filling we cover them with a cloth for 15-20 minutes and then we grease the face of the dough with egg yolk with a little vinegar, then decorate the face of the dough with sesame and then we put the dough balls in the oven at 200 For about 13 minutes, then the pancakes are ready.

C H E F O M A R

Bon Apetit!