

Pogácsa

1 Start the night before: Line a large metal sieve with either a clean cheesecloth or a paper towel and fill with the Quark (curd) . Leave covered to drain in a cold spot, preferably in the fridge.

2 On the next day: Cut cold butter into cubes and put into a bowl together with 125 g of the drained Quark, flour and sea salt. Quickly knead together by hand or with a handheld mixer (use the dough hooks), just make sure not to overwork the dough, small visible spots of Quark and butter are fine.

3 Dust your work surface and a rolling pin with some flour and carefully roll it out to a rectangle, about 1 cm (0,4 inch) thick, then fold the dough like a letter into thirds (when making puff pastry this procedure is called "one turn") . Rotate and repeat the step, then wrap the dough into plastic foil and freeze for 20 to 30 minutes. Throughout the whole process it is important to work quickly, but in case the dough gets too warm and too hard to work with, just wrap it into foil and freeze for a couple of minutes. If you are having trouble keeping the edges of your dough straight I recommend using a large ruler: push it against the sides from time to time, this helps to keep a nice rectangular shape.

4 Remove the dough from your freezer and repeat step no.3. Put into the freezer for another 20 to 30 minutes. In case you are completely new to making puff pastry and turning the dough, [this video](#) is a great starting point (although the dough isn't folded into thirds) .

5 Preheat the oven to 200°C (~390°F) and line a baking sheet with parchment paper. Remove the dough from the freezer again, dust surface and rolling pin one last time and roll into a neat square (~ 18*18 cm/ ~ 7*7 inch), trimming the edges with a sharp knife if necessary. Then cut into small squares (mine were 3*3 cm/ 1,2*1,2 inch) using the large ruler (for measuring and pressing



Pogácsa

Recipe source: own creation

Prep. time ~1,5 hours (plus draining over night)

Ingredients (~ 36 nibbles):

- * ~175 g Quark (curd), 40% fat
- * 125 g cold butter
- * 125 g bread flour (type 550)
- * 3/4 tsp fine sea salt
- * 1 egg (M or L), lightly beaten
- * 20 g freshly grated cheese (I used a mix of Gruyere and Grana Padano)

down the dough, while cutting) and knife or pizza cutter.

6 Place them on the lined baking sheet not too close to each other, then brush with the beaten egg. Top with a mix of freshly grated Gruyere and Grana Padano, then bake on middle level for about 15 minutes or until puffed and nicely golden brown (don't get nervous, if the fat looks like it is leaking during the first minutes, that's normal). Place on a cooling rack - or eat right away... Best eaten the day they were made.



Pogácsa

Recipe source: own creation

Prep. time ~1,5 hours (plus draining over night)

Ingredients (~ 36 nibbles):

- * ~175 g Quark (curd), 40% fat
- * 125 g cold butter
- * 125 g bread flour (type 550)
- * 3/4 tsp fine sea salt
- * 1 egg (M or L), lightly beaten
- * 20 g freshly grated cheese (I used a mix of Gruyere and Grana Padano)