Desserts / Armenia

Gata



A layered sweet bread with khoriz, a dry filling of flour, butter and sugar.

Time 115 min **Servings** 10

What you'll need.

- ☐ 500 g Flour for the dough
- ☐ 200 g Butter
- ☐ 200 ml Soured cream
- ☐ 5 g Dry yeast
- ☐ 250 g Flour for the filling
- ☐ 150 g Butter for the filling
- ☐ 200 g Sugar
- ☐ 1 tsp Vanilla
- ☐ 1 piece Egg yolk — for glazing
- ☐ 1 pinch Salt

Let's make it.

01 Knead a dough from the flour, softened butter, soured cream, yeast and salt and work it ten minutes.

02 Wrap the dough in film and chill it an hour.

03 Rub the filling flour with the cold butter, sugar and vanilla to a damp crumb.

04 Roll the dough into a rectangle, brush it with butter, fold it in three and chill it twenty minutes.

05 Repeat the rolling and folding once more, then roll it out a centimetre thick.

06 Spread the filling over half the sheet, fold the other half over and seal the edges.

07 Score a pattern with a fork, brush with yolk and bake at 180 °C for forty minutes, to a deep gold.

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