



Pogačice s čvarcima

Ingredients (8-20 scones, depending on cutting method)

Dough: 200 ml milk, 1.5 tsp sugar, 30 g (fresh) yeast, 50 ml sunflower oil, 1.5 tsp salt, 1 tbsp sour cream, ca. 450 g (soft) flour

Filling: ca. 150 g ready pork cracklings (Croatian: čvarci, German: Grieben), 1 tbsp butter, 1/2 tsp black pepper

To coat: 1 egg  (note: 1 egg suffices for about double the amounts given above)

How to

Warm the milk, but don't cook it. Dissolve crumbled yeast and sugar in it, cover and leave in a warm place for 10 minutes to slightly froth.

Stir in the salt, oil and sour cream, then about 200 g flour. After you get a homogeneous runny dough, add another 200 g flour and knead well until you get a smooth, non-sticky dough (if needed, add 1-2 tbsp flour more). Cover and leave to rise for 60 minutes in a warm place.

During that time, process the cracklings in a kitchen machine or chop them finely, transfer to a small pot with pepper and butter and heat, stirring gently to get a thick, coarse spread. Remove from heat.

On a floured surface knead the dough, then roll out to a rectangle of about 5 mm thickness. Take half of the filling and evenly spread on top of the dough. Fold left and right to the center, without overlapping. Fold top and bottom to the center, again without overlapping. Flip and press slightly, cover and leave to rest for 10 minutes.

Roll out again to rectangle form, cover with remaining crackling-butter mixture. Fold again like in previous step, only now first fold top and bottom, then left and right. Press gently, cover, leave to rest again for 10 minutes.

Roll out to a rectangle of about 1 cm thickness, cut into eights, or more traditionally in circles of about 7-8 cm in diameter (you can use a glass or cup to cut them out). Transfer to a baking tray covered with baking parchment. Beat the egg with the fork and coat the tops of the scones with a thin egg layer.

Bake about 15 minutes in a preheated oven (top and bottom heat, 200 C, medium position). Enjoy warm or cold!