



# LUXURY OF FREEDOM

## BIG BERRY & Gostišče Veselič @Podzemelj



### #1 EVENT

The making of Belokranjska pogača

09.05.2016

Mentor: Andreja Drakulič Veselič, owner of [Gostišče Veselič](#)

Cooks: Natasha Alden from [TheWorldPursuit.com](#)

Jesus Alberto Sanchez Pardo from [BIG BERRY](#)

No. of hungry participants: 11

No. of baked pogača's: 2

Preparation time: 2h

Baking time: 15min

Eating time: 2min

Price per participant: 5,00 EUR

# BELOKRANJSKA POGAČA

## SESTAVINE – INGREDIENTS- ZUTATEN - Ingredients:

500 g flour  
300 ml tepid water  
2 tbs salt  
20 g yeast  
1 pinch cumin  
1 egg  
½ tbsp sugar



## Preparation:

Crush 20 g of fresh yeast and add 3 tea spoons of flour, 50 ml tepid water and half of a tea spoon of sugar and make a thick liquid mixture. Leave it to rise as until the volume is doubled.

When ready add it to the mixture of flour, salt and tepid water to obtain a smooth dough which does not stick to your hands. Cover it with a cloth or a lid and let it rise as until it doubles its volume. Put it on a greased baking tin and spread it in circle. The spread dough is from 10 to 20 mm thick, the edges are thinner since the dough is being spread from the centre to the outside. The edges should be lower than the middle. The dough is decorated by cutting oblique lines 40 mm apart from each other on the surface. It is glazed by a beaten egg and than sprinkled with a pinch of rough salt pinch of cumin.

Bake the dough in pre-heated oven at 220°C for 20 to 25 minutes till light brown, from 30 to 40 mm thick in the middle and from 10 to 20 mm on the edge.

Serve it warm. Guests should break off chunks themselves.