

Varaždinski klipići

Ingredients:

- 1 kg of flour
- 2 cubes of fresh yeast (80 g)
- 6 dl of warm milk
- 2.5 dl of oil
- spoonful of sugar
- 1.5 tablespoons salt
- egg to coat and sesame

Preparation:

1. Separate half in which the yeast will be soaked with sugar from the predicted amount of milk. Wait 15-20 minutes until it boils.
2. In a large bowl, mix the flour with salt, then alternately add the oil and the resulting yeast and the rest of the milk. Stir until the mass is compact enough to transfer to the work surface. Lightly coat the work surface and knead the dough with all its strength.
3. Cover the dough with a cloth and let it rise. The dough should rise in 45 minutes.
4. Then make 25-30 pieces, cut each into a smaller ball, fold the balls onto a well-oiled work surface, cover them with a cloth and let them rise for another 30 minutes.
5. Then make a Varaždin klipić: roll each ball with a dough roller on an oblong, thinner oval (25 × 10 cm). Begin to bend klipić from your hands towards the top with your hands, but gently move your hands outwards to form a 20-25 cm long klipić.
6. Put the slices in a baking sheet, coat them with an egg and sprinkle with sesame seeds and let stand for another 15-20 minutes. Only then place in the oven and bake them for about 17-20 minutes at 200 °C until they are nicely browned. Be careful not to overcook them, because if they are overcooked, they just aren't as soft.