



JERNEJ KITCHEN

BELOKRANJSKA POGAČA

Belokranjska pogača is a soft and delicious traditional Slovenian bread. Serve it as welcome bread with cold cuts for an appetizer or snack.

SERVES	6	PEOPLE
PREPARATION:	15	MINUTES
PROOFING:	20	MINUTES
BAKE:	20	MINUTES
TOTAL TIME:	55	MINUTES

BELOKRANJSKA POGAČA

120 ml (1/2 cup) water, for yeast

1/2 tsp sugar

10 g (1 tablespoon) instant dry yeast

180 ml (3/4 cup) water, for dough

500 g (4 cups + 2 tbsp) all-purpose flour

8 g (1 tsp) salt

1 egg, for egg wash

one pinch of coarse sea salt

1/2 tsp caraway seeds

TOOLS AND EQUIPEMENT Sponsored

bowl

stand mixer or a bowl

parchment paper

large baking sheet

dough cutter

YEAST

Add 120 ml (1/2 cup) of lukewarm water, yeast, and sugar to a bowl. Stir to combine and set aside for 5 minutes for the yeast to activate.

DOUGH

Add all the ingredients: yeast mixture, the rest of the water, flour, and salt to a bowl (or a bowl of a stand mixer fitted with a dough hook.) Knead into a smooth and elastic mixture. Knead for 5 minutes with a stand mixer or 8 - 10 minutes by hand. Transfer the dough to a baking sheet lined with parchment paper. Cover with a kitchen towel or a large bowl and set aside. Proof for 20 minutes at room temperature or until doubled in size. Place a rack in the middle of the oven. Place a pizza stone on top (if you have one), and preheat the oven to 220 °C / 430 °F.

SHAPE

Shape the dough on the parchment paper. Using your hand, shape the dough into a round 30 cm (12-inch) disk with a thickness of 1 - 2 cm (up to 3/4 inch). The dough is thinner on the edges than it is in the center and shouldn't touch the baking sheet.

INCISIONS

Using a dough scraper or cutter, make incisions in the dough. Press the dough, cut it only some of the way through. First, create a long incision in the middle of the dough, then make three incisions on each side, about 2 inches apart, to get a criss-cross pattern. Brush the dough with an egg wash and sprinkle with coarse sea salt and caraway seeds.

BAKE

Place the baking sheet with pogača into the preheated oven. Bake for 20 - 25 minutes at 220 °C / 430 °F or until golden brown. Serve warm or at room temperature.