



JERNEJ KITCHEN

GRAPE WRAPS

Rosemary and grapes are an awesome combination and a drizzle of olive oil makes it all even better.

MAKES	8	WRAPS
PREPARATION:	30	MINUTES
PROOF:	50	MINUTES
BAKE:	20	MINUTES

DOUGH

500 g all-purpose flour

350 ml water, lukewarm

10 g fresh yeast or 5g dry active yeast

10 g sea salt

FILLING

300 g red grapes

1 tbsp olive oil

2 tbsp honey, floral or acacia

1 sprig rosemary, fresh

WRAPS

6 sprigs rosemary, fresh

1 tbsp olive oil

1 tbsp icing sugar

TOOLS AND EQUIPEMENT

bowl

saucepan

baking tray

baking paper

DOUGH

In a small bowl combine one spoon of flour, 35 ml water and yeast. Set aside for 10 minutes. Meanwhile mix the rest of the flour and water in a large bowl.

DOUGH

After 10 minutes combine the yeast mixture with the flour mixture. Start to knead for about 5 minutes. Add the sea salt and knead for another 10 minutes by hand. The dough has to be flexible, elastic and shiny. Shape into a round disk. Cover with a cloth or plastic foil and leave on a work surface for 10 minutes.

PROOF

Knead again for about 10 minutes, shape into a round disk, put in a bowl, cover with plastic foil or cloth and let the dough rest for about 50 minutes at room temperature or until doubled in size.

DIVIDE THE DOUGH

Divide the dough onto eight parts, each weighting around 100g. Shape in a small round shape. Put the dough on the flour dusted working surface and let it rest for 10 minutes.

FILLING

Wash the grapes under running water, drain well. Heat the olive oil in a medium size saucepan over a low heat and add two tablespoons of honey and rosemary. Increase the fire to medium high and cook for about 1 minute. Remove from the heat, add grapes and stir to combine. Let it cool to room temperature.

BAKE

Preheat the oven to 210°C / 410°F. Line a large baking tray with parchment paper. Roll out the dough into a small circle, thickness 1 cm (0.4 inch). Put two tablespoons of grape filling in the center of a circle and close it with help of index and thumb finger to get small pocket. Spike each wrap with a rosemary spring so that the wrap stays closed during baking. Repeat the process with the rest of the dough. Drizzle grape wraps with olive oil. Bake in the oven for 20 - 25 minutes or until golden brown.

SERVE

Transfer the wraps on a wire rack. Cool for about 10 minutes, sprinkle with icing sugar and drizzle with good quality olive oil. Serve grape wraps alone, or cut on thick slices and serve with fresh goat or sheep cheese.