



## Hungarian Cottage-Cheese Biscuits (Túrós Pogácsa)

 Vegetarian

READY IN



45 min.

SERVINGS



60

CALORIES



58 kcal

### Ingredients

- 1.5 tablespoons double-acting baking powder
- 1 ounce butter
- 200 grams cheddar cheese
- 500 grams curd cottage cheese dry
- 2 egg yolk beaten
- 500 grams flour all-purpose
- 1.5 teaspoons salt
- 60 servings frangelico

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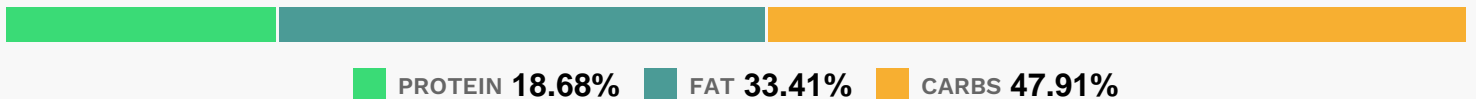
## Equipment

- bowl
- oven
- knife
- whisk
- wire rack

## Directions

- In a large bowl, whisk flour, baking powder, and salt. In a medium bowl, grate butter. Crumble the dry cottage cheese into with the butter and mix them together.
- Mix the butter and cheese with the flour blend. Using your hand, mix into a dough and knead for about 5 minutes.
- Roll out the dough on a floured wooden surface, and fold it. Cover and refrigerate for 30 minutes. Repeat kneading, rolling, and resting in refrigerator twice. When ready, roll the dough to a 1-inch thickness, and cut into rounds with a biscuit cutter. Preheat oven to 375F. With the point of a sharp knife, score the tops of the biscuits in a lattice. Beat the egg yolks with 1 tsp of water, and brush the glaze onto the biscuit tops.
- Sprinkle cheese on top.
- Bake for 25 min, or until golden brown. Cool on a wire rack and serve as a snack, with soup, or, as George suggests, as an accompaniment with wine. Mmm. Now there's an idea!

## Nutrition Facts



## Properties

Glycemic Index: 4.52, Glycemic Load: 4.77, Inflammation Score: -1, Nutrition Score: 2.0913043478261%

## Taste

Sweetness: 85.95%, Saltiness: 85.85%, Sourness: 36.3%, Bitterness: 23.15%, Savoriness: 60.32%, Fattiness: 100%, Spiciness: 0%

## Nutrients (% of daily need)

Calories: 57.58kcal (2.88%), Fat: 2.12g (3.25%), Saturated Fat: 1.1g (6.85%), Carbohydrates: 6.83g (2.28%), Net Carbohydrates: 6.6g (2.4%), Sugar: 0.26g (0.29%), Cholesterol: 12.25mg (4.08%), Sodium: 141.48mg (6.15%), Protein: 2.66g (5.32%), Selenium: 4.92µg (7.03%), Calcium: 50.28mg (5.03%), Phosphorus: 46.54mg (4.65%), Vitamin B1: 0.07mg (4.65%), Folate: 17.84µg (4.46%), Vitamin B2: 0.07mg (4.28%), Manganese: 0.06mg (2.89%), Vitamin B3: 0.5mg (2.51%), Iron: 0.45mg (2.49%), Zinc: 0.23mg (1.52%), Vitamin B12: 0.08µg (1.39%), Vitamin A: 65.53IU (1.31%), Vitamin B5: 0.12mg (1.15%)