B E E H I V E

Ingredients
Or any filling you prefer
200 grams mortadella
300 grams kashkaval
filling:
50 grams butter
50ml vegetable oil
2 egg whites
Half a teaspoon of salt
50g of cornstarch
600 grams of flour
a tablespoon of yeast
a tablespoon of sugar
300 ml milk

Directions
For the liquid mixture: In a bowl we put milk, sugar, yeast, then mix them well until the sugar and yeast dissolve in the milk, then close the bowl and leave it aside until the yeast interacts, and after the yeast interacts, we add vegetable oil, egg whites to the bowl, then mix the ingredients well. For the dry mixture: In another bowl, put the flour, then add the salt to them and stir them a little. To prepare the cheese: we pour the liquid mixture over the dry mixture and knead the ingredients, until we get the consistency of the dough, and then add the butter to the dough and knead it well, then put the dough in a bowl greased with a little butter and close the bowl, then put it in the oven, and leave it until it rests for a while About half an hour, after that we cut the dough into balls and stuff it with kashkaval and mortadella together, then put the balls in a tray greased with a little butter and close the tray with a cloth for half an hour, then turn on the oven at a temperature of 200, and after half an hour on the dough, we sprinkle it With milk and water, then add sesame and nigella to it, and we put it in the oven for half an hour, after which we grease the dough with a little butter or honey and the beehive is ready.

C H E F O M A R

Bon Apetit!