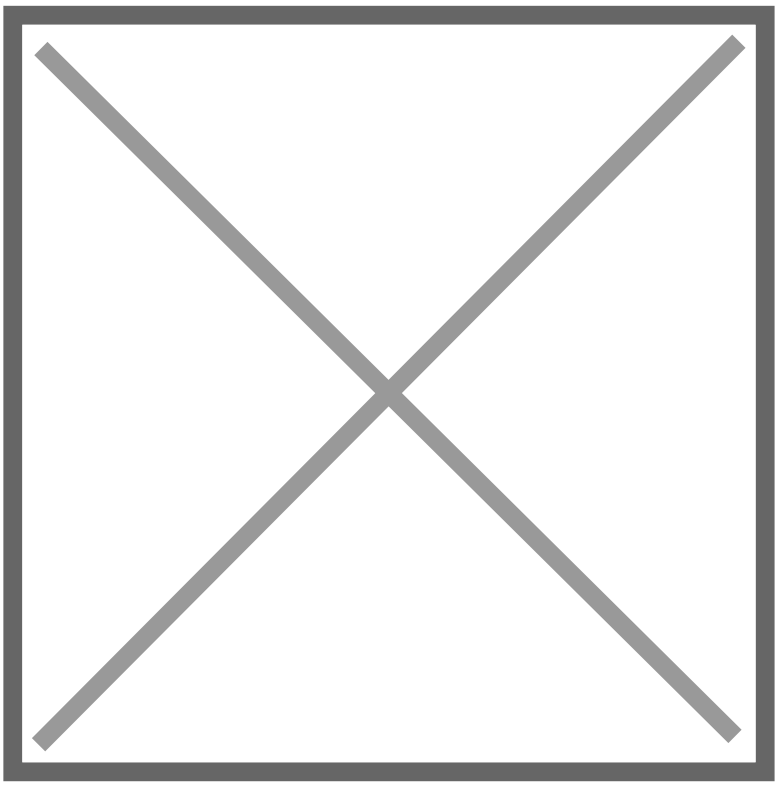
K??iukai ir aguonpienis

From: beatosvirtuve.lt



Ingredients

Kūčiukai:

- 500 g flour
- 250 ml milk
- 7 g dry yeast, 7 g = one pack
- 20 g (alternatively) fresh yeast
- 100 g sugar
- 1 pinch of salt
- 2 tbsp oil
- 50 g poppy seeds

Aguonpienis:

- 0.5 glass of poppy seeds
- 1 l of water
- 3 tbsp of honey

Instructions

1. Heat the milk to roughly 38 degrees C. Add dry yeast, salt, sugar, and oil. Mix well
2. Add half of the flour, mix well, cover the bowl with the mixture with a towel and let it rest for half an hour.
3. Add the rest of the flower and poppy seeds. Knead the dough for at least 5 minutes. The cover with the towel again and let it rest for at least an hour until it doubles in size.
4. Compress back the dough, cut into smaller pieces, roll these pieces to a tiny tube (1 cm in diameter). Cut it in tiny pieces.
5. Bake in an oven 190C for 20 mins or until golden brown.
6. Once baked, let it rest before serving.
7. Submerge the poppy seeds with a boiling water and let it rest for at least a couple of hours.
8. Blend this mix for 5 minutes minutes in a blender.
9. Then add lukewarm water and honey and blend this mix for a couple of minutes more.

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