



EST. 2023
THE
BAKERY
HOUSE

ORIGINAL KOULOURI OF THESSALONIKI

FOR THE CRUST

150ML	BOILING WATER
20G	PLAIN FLOUR
150ML	COLD WATER
20G	SESAME OIL
30G	HONEY
4	HANDFULS SESAME SEEDS

FOR THE DOUGH

720G	PLAIN FLOUR
420ML	COLD WATER
20G	FRESH YEAST
30ML	GREEK OLIVE OIL
60G	GREEK TAHINI OR SESAME PASTE
45G	GRANULATED SUGAR
15G	FINE SEA SALT

1. For the crust, pour the boiling water into a heat-resistant bowl. Use a whisk to stir in the flour. Add the cold water and the sesame oil to the bowl and, lastly, drizzle in the honey. Once the ingredients are whisked together, transfer the liquid to a baking tin and set aside.
2. Cover the bottom of a deep bowl with sesame seeds. Also set aside before proceeding with the dough.
3. To make the dough, preheat the oven to 200°C and cover a baking tray with baking parchment. Into a large bowl add flour, cold water, yeast, olive oil, tahini or sesame paste, sugar and salt. Use an electric mixer on medium speed to combine the ingredients for 3-4 minutes, then switch to high speed and continue mixing for another 5-6 minutes, until the texture is smooth.
4. Cut the dough into chunks weighing about 100g each. Use your hands to shape each of the chunks into rolls approximately 30cm long and shape these into rings.
5. Now coat the Koulouri rings: Dip each of the rings in the crust mixture, then both sides into the sesame seeds. Transfer the Koulouri to the baking tray and allow them to bake in the oven for 10-15 minutes.
6. Once baked, the Koulouri rings take on a light brown colour and crispy texture. Let them cool for 10 minutes before serving. Enjoy plain with coffee or warm with cream cheese.