

La recette (en anglais) du “Kété” , un délicieux gateau sucré-salé



La recette du Kété (en anglais)

photo du bas une fois cuit

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- 2-1/2 c. [flour](#)
 - 1 tsp [salt](#)
 - 3/4 c. luke-warm [water](#) & [milk](#)
 - 1 pkg. [dry yeast](#) (2-1/4 teasp.)
 - For the filling
 - 1 stick village [butter](#) or organic [butter](#)

How to make it

- 1) Sieve flour with salt. In a separate bowl, yeast milk and water. Make a dough with this mixture. Cover with a damp tea towel and let the dough rest for 15-20 (if its winter time rest for 1 hour)minutes.
- 2) After the resting period, break the dough into 4 pieces. Roll each dough about 30-32 cm in diameter. Spread 2 tablespoonful of butter for each bread and roll up the dough to form a twisty log. Then roll it again, this time 20-23 cm in diameter.
- 3)Pre- heat a lightly greased non stick pan or griddle then turn the heat to low and place the bread to cook slowly for about 7-10 minutes each side until they are golden and cooked through.when they getting golden Brown spread some butter on top of kete.. Repeat the same with remaining dough.
- 4) Cool the bread 5- minutes before serving.
- 5) when cooled, wrap them in a grease proof paper and store them in a plastic bag. They will keep for 3-4 days. Re heat them in a non stick pan the next day to warm them before serving.