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THE VARAŽDIN 'KLIPIĆ'

This fragrant and soft bun is a symbol of the city of Varaždin.

Not every Varaždin 'Klipić' is the same.

The Varaždin 'Klipić' is a protected product that is made to a prescribed recipe in an exact and definite way. The holders of its protected trademark is the Varaždin County Association of Chefs. The points of sale are Hotel Turist Hotel and Café Dora.

RECIPE FOR THE PERFECT VARAŽDIN 'KLIPIĆ'

For 30 'Klipić' you will need:

1 kg of flour (half fine, half coarse),

500-600 ml milk,

200 ml oil,

a pinch of salt,

8 grams of fresh yeast,

cumin for sprinkling, and

egg yolk for brushing.

Mix the flour with the yeast and salt in the middle. Add the oil along with some milk and mix into soft dough. Divide into 30 pieces, rolling each piece in on itself, and let it rise. Each roll should have a width of about 5 cm and a length of 20 cm after proofing.

Roll the dough at the short end, so that it stretches in length, and you should get a roll of about 20 cm. Place on a baking try and leave to rise. Then brush with egg yolks and, if desired, sprinkle with cumin and bake.