

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Sunce (Serbian Sun Bread)

BY CHEF MARTY SLAVIN

Ingredients for Crust

1 lbs. flour
1 tsp. baking powder
1 tsp. salt
7 oz. white wine
4 oz. olive oil

Ingredients for Filling

8 oz. feta cheese
Black pepper to taste
2 eggs
1 egg white
4 tbsp. shredded hard cheese
like Parmesan or pecorino
1 package steamed and drained
package of spinach (8 oz.)

Directions

Preheat oven to 400°F.

Mix crust ingredients together and place in warm area to allow dough to rise. Mix filling ingredients together. Split dough 60-40 into two parts.

Roll both doughs into thin round circles. Pile $\frac{3}{4}$ of the filling in the middle of the smaller dough and make a ring around the outside of the dough with the rest. Cover the filled smaller dough with the larger one. Using a bowl, put it over the filling, tuck sides of both doughs together and crimp and seal edges with fork. Cut 1" slices around edges and twist slices 90°F. Egg wash Sunce and sprinkle with sesame seeds. Bake in oven 25 minutes.



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