

# Kolá é and Klobásníky Dough

December 31st, 2023

**This recipe serves: 8**

Prep Time: 01:30

Cook Time: 00:30

Kolá or Kolach (pronounced \kY·Ěläch\ - the singular form), meaning a "cake", is a traditional Czech pastry, filled with fruit compote and/or quark cheese or soft new cheese. Koláé or Kolache (pronounced \kY·Ěläch \ - the plural form) was brought to the United States during the European Texas migration of the late 1800's. Contrary to the menu at any donut shop in Texas, there is no dish called a savory Kolach. A savory Kolach should be called a Klobásník (pronounced \kIY·Ěbä snik\ - the singular form), meaning a "small sausage" or Klobásníky (pronounced \kIY·Ěbäs·Ěnik· \ - the plural form). Surprisingly, the Klobásník is not a traditional Czech dish, although it was invented by a Czech immigrant, living in Texas. This dough recipe can be used to make both Kolache and Klobásníky.

## Ingredients:

4 Cups (500 grams) All-Purpose Flour

1/4 Cup Granulated Sugar

2 Teaspoons Salt

1/8 Teaspoon Ground Nutmeg

2 Teaspoons Instant Yeast

1 Cup Milk

5 Tablespoons Unsalted Butter, melted

2 Tablespoons Unsalted Butter, melted, to be applied as a wash before cooking

1 Large Egg, warmed to room temperature

## Kolache Filling

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Quark Cheese, Neufchatel Cheese, or any soft, New Cheese

Homemade or store-bought Fruit Jam

## Klobasniky Filling

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Meat such as Kielbasa, Shredded Beef, Pork, or Chicken.

Sliced or Shredded Cheese like Cheddar

## Klobasniky Topping

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2 Teaspoon Sesame Seeds

2 Teaspoon Black Sesame Seeds

1/2 Teaspoon Minced Garlic

1/2 Teaspoon Sea Salt

## Directions:

Mix the dry ingredients in a large bowl until fully integrated.

In a smaller bowl, Heat the Milk to 120° F.

Whisk the Egg into the Milk until fully integrated.

Melt 4 Tablespoons of Butter.

Add the Butter to the Egg/Milk mixture and mix until fully integrated.

Add the Wet ingredients to the Dry ingredients and use the dough hook to mix on medium for about 5 minutes.

A small pinch of dough should stretch easily without tearing.

Turn out the dough into a large bowl.

Allow the dough to rise for about an hour.

**Preheat the oven to 375° F.**

**For Kolache**

Separate the dough into 16, even-sized balls. (Each Kolache dough ball should weigh around 55 grams).  
Flatten each dough ball, pressing the center to be a little thinner to shape a flat bowl in the center.  
Add the Cheese filling and top with 1 Tablespoon of the Fruit filling.

#### **For Klobasniky**

Separate the dough into 8, even-sized balls. (Each Klobasniky dough ball should weigh around 110 grams).

Roll each dough ball to a 5x4 inch square.

Add 1 Tablespoon of Meat filling to one side of the Klobasnik.

Sprinkle with a Teaspoon of Shredded Cheese.

Carefully roll the Klobasnick to close the end. Oftentimes, the Sausage may stick out each end like a "pig in a blanket".

Liberally brush the remaining butter across the tops of the Kolache or Klobasnicky.

Liberally sprinkle the Klobasniky Topping onto the Klobasnicky.

Place on the center oven rack and **Bake for 20 minutes at 375° F.**

Remove from the oven and cool 10 minutes before eating.