Túrós Rétes (Puff Pastry)

HUNGARIAN

YIELD	ACTIVE	TOTAL	OVEN	PER SERVING
4 strudels, 24 slices	≈35 min	≈1 h 45 min (with thawing and cooling)	400 °F (204 °C)	238 kcal · 166 mg Na · 7 g protein

EQUIPMENT
Half sheet pan · Quarter sheet pans (2) · Parchment · Rolling pin · Fine grater · Wire rack · Bread knife

#	INGREDIENT	MASS	VOLUME	PROCEDURE
FILLING				
1	Puff pastry sheets, Pepperidge Farm	980 g	2 boxes (4 sheets)	Take the pastry out of the freezer and let it thaw on the counter, still wrapped, ≈40 min, until it unfolds without cracking. Heat the oven to 400 °F (204 °C) with racks in the upper-middle and lower-middle. Line the half sheet pan and both quarter sheet pans with parchment.
2	Mazsola (raisins)	150 g	1 cup	Cover the raisins with hot tap water and soak 10 min to plump them. Drain and pat dry.
3	Eggs*, beaten, for the filling*	150 g	of 4 large	Beat 4 eggs in a small bowl. Pour 150 g into a large bowl for the filling. Keep the rest (≈50 g) for brushing.
4	Túró (farmer cheese, Lifeway)	908 g	2 tubs, 16 oz	Add the farmer cheese, sugar, semolina, sour cream and lemon zest to the egg. Mash and stir with a fork until evenly mixed, ≈2 min. Fold in the drained raisins.
	Granulated sugar	76 g	6 tbsp	
	Búzadara (semolina)	32 g	3 tbsp	
	Tejföl (sour cream, Daisy)	46 g	3 tbsp	
	Lemon zest*, finely grated*	12 g	2 lemons	
ROLL + BAKE				
5				Unfold one pastry sheet on a lightly floured counter and roll it lightly to smooth the fold lines. Spoon a quarter of the filling (≈340 g) in a strip along one side, ≈1 in from the edge. Fold the two ends in over the filling, then roll it up toward the other side.
6				Set the roll seam side down on a lined pan. Repeat with the other 3 sheets and the rest of the filling: 2 rolls on the half sheet pan, ≈3 in apart, and 1 on each quarter sheet pan.
7	Water	30 g	2 tbsp	Stir the water into the egg you saved and brush it over the tops and sides. Cut 4 short slits across the top of each roll for steam.
	Eggs*, for brushing*	50 g	the rest	
8				Bake the half sheet pan on one rack and the quarter sheet pans side by side on the

Source: Horváth Ilona's classic túrós rétes filling (via Szilke), on Pepperidge Farm puff pastry

#	INGREDIENT	MASS	VOLUME	PROCEDURE
				other. Halfway through, swap the racks. Bake until puffed, deep golden all over and browned underneath, ≈30–40 min. Pale pastry is still doughy inside.
9	Powdered sugar*, for dusting*	32 g	¼ cup	Cool on the rack at least 20 min so the filling sets. Dust with powdered sugar, then cut each roll into 6 slices with the bread knife.

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Puff pastry sheets, Pepperidge Farm	980 g	3,587	3,342	48
Mazsola (raisins)	150 g	449	39	5
Eggs	200 g	286	284	25
Túró (farmer cheese, Lifeway)	908 g	754	300	91
Granulated sugar	76 g	294	1	—
Búzadara (semolina)	32 g	115	0	4
Tejföl (sour cream, Daisy)	46 g	92	23	2
Lemon zest	12 g	6	1	0
Powdered sugar	32 g	125	1	—
Total		**5,706**	**3,990**	**174**
Per serving (1/24)		**238**	**166**	**7**

Nutrition: USDA FoodData Central: Branded Foods labels (Pepperidge Farm Puff Pastry Sheets, 17.3 oz, FDC 2794500; Lifeway Farmer Cheese, 16 oz, FDC 2434910; Daisy Sour Cream, FDC 2756975) and SR Legacy (egg, sugar, semolina, raisins, lemon peel, powdered sugar). Water and the counter flour not counted.

NOTES

- Her filling is 600 g túró, 2 eggs, 4 tbsp sugar, 2 tbsp semolina, 2 tbsp tejföl, a lemon’s zest and 100 g raisins, for 2 rolls of hand-stretched rétes dough. It’s scaled to two 16 oz tubs (×1.5), one tub per box of pastry. Puff pastry replaces the rétes dough; the 400 °F (204 °C) oven and the egg-and-water wash are Pepperidge Farm’s. The bake time is our estimate.
- No semolina? Cream of Wheat (farina) is the same thing. Skip the raisins if you don’t like them. Hungarian versions often add vanilla sugar; ½ tsp vanilla extract works.
- Best the day it’s baked. The filling has egg and cheese, so refrigerate leftovers, loosely covered, up to 2 days.