

TEXAS

SAUSAGE KOLACHES

Have you ever tried authentic Texas Sausage Kolaches? Well now you can make your own easily with **Olive Oil from Spain!** These breads are the perfect combination of spicy, savory and sweet and are bound to be your new breakfast obsession.

We can thank Czech immigrants who moved to Texas for these delectable pastries, and since then they've become a Texas donut-shop staple. While traditionally these treats are made with sausage, new interpretations can also be seen with types of pork, peppers, and even eggs. Just don't forget to coat your dough in **EVOO from Spain** for a crispy and light bite like no other.

Ingredients

- 1/2 cup of milk
- 1/2 cup of white sugar
- 1 tsp. of salt
- 5 tsp. of **EVOO from Spain**
- 25 ounces of active dry yeast
- 1/2 cup of warm water
- 2 large eggs
- 2 cups of all purpose flour
- 10 sausages
- 5 slices of cheddar cheese

Step by step

- 1.** Heat milk over medium heat until it boils, then remove from heat and stir in salt, 1 tablespoon EVOO from Spain and stir well. Set aside to cool.
- 2.** Take a large bowl and mix the warm water with the yeast until dissolved. Then incorporate the cooled mixture, the eggs and the 2 cups of flour and continue mixing until smooth. Add the rest of the flour until it becomes an elastic dough.
- 3.** Put flour on the table and turn the dough over. Knead it for about 10-15 minutes. Then coat it with EVOO and place it in a bowl to cover it with paper. Let it rest for 1 hour until it doubles in size.
- 4.** While you wait, cut the sausages in half and the cheddar cheese into thin slices so that they are the same length as the sausages. Preheat the oven to 350°F and grease a baking sheet with olive oil.
- 5.** When the dough is ready, shape it into a log and cut it into 5 equal pieces. Then cut each piece into quarters to make 20 pieces of dough. With the palm of your hand flatten and press the dough to put 1 piece of cheddar and half a sausage on top. Roll up the dough with the filling and make sure it is well sealed. Follow the same procedure for the remaining pieces and place all the kolache on the tray and varnish all the pieces with olive oil.
- 6.** Bake for 12 to 15 minutes and when you see that they have a golden color, they are ready.

