

Turkish Katmer

Traditional Turkish Katmer recipe with phyllo dough, clotted cream, and pistachios. Learn to make this crispy, sweet layered pastry at home.

10	20	30	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Turkish Katmer

Ingredients

- 1 pack phyllo dough
- 10 tbsp pistachio
- 10 tbsp powdered sugar
- 4.8 oz clotted cream

Instructions

- 1 Prepare the workspace**

Remove 1 pack phyllo dough from refrigerator and let come to room temperature for 30 minutes. Line a baking sheet with parchment paper and set aside.
- 2 Make the filling**

Combine 10 tablespoons clotted cream with 5 tablespoons powdered pistachios in a small bowl. Mix gently with a spoon until just combined, leaving some texture.
- 3 Prepare the phyllo**

Carefully unroll the phyllo dough and cover with a clean, damp kitchen towel. Place one sheet on your work surface and keep remaining sheets covered to prevent drying.
- 4 Assemble the katmer**

Spoon one-quarter of the cream mixture onto the center of the phyllo sheet, spreading it into a 4-inch square. Leave a 2-inch border on all sides.
- 5 Fold the phyllo sheet over the filling by bringing opposite edges together to form a neat rectangular package. Press edges gently to seal, ensuring no filling escapes.**
- 6 Repeat assembly process with remaining phyllo sheets and filling to make 4 katmer total. Place assembled katmer on prepared baking sheet.**
- 7 Cook the katmer**

Heat a large skillet or griddle over medium heat (165°C/325°F). Add enough oil to lightly coat the surface.
- 8 Cook katmer 2 at a time for 2-3 minutes per side, until golden brown and crispy. The phyllo should be deeply golden and make a crackling sound when pressed gently.**

Finish and serve

Transfer cooked katmer to serving plates and immediately dust with remaining 5 tablespoons powdered pistachios. Serve warm while the phyllo is still crispy.

Tips

Keep phyllo dough covered with a damp kitchen towel while working to prevent it from drying out and becoming brittle.

Don't overfill the katmer - too much filling will make it difficult to fold and may cause bursting during cooking.

Use medium heat when cooking to ensure the phyllo becomes golden and crispy without burning before the inside is warmed through.

If using frozen phyllo dough, thaw it completely in the refrigerator overnight and bring to room temperature before use for best handling.

Test the oil temperature with a small piece of dough first - it should sizzle gently but not violently when added to the pan.

Dust your work surface lightly with powdered sugar instead of flour to add extra sweetness and prevent sticking.

For extra crispiness, brush the outside of the katmer lightly with melted butter before cooking.

Serve immediately after cooking for the best contrast between the crispy exterior and creamy filling.