



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Flaked Pastry Croissants

Milföyden Ayçöreği



8 flaked pastries (square shaped)

For Stuffing:

1/2 cup bread crumbs

1/3 cup sultanas

1/3 cup walnut

1/3 cup sugar

1/3 cup milk

1 tbsp cacao

1 egg white

For the Upper Side:

1 egg yolk

1 tbsp water

1 tbsp sugar

Get all the stuffing mixture together and mix.

Roll out the flaked pastries by a rolling pin to enlarge them a little.

Place the stuffing mixture onto the middle of the rolled dough piece bias. Then, fold the pastry as triangle, roll it, pull the ends of the roll over to shape the pastry as croissant.

Make all the croissants by the same method. Place them onto the greased baking tray.

Spread the mixture of milk and yolk all over the croissants, then sprinkle sugar.

Place the tray into the oven which is preheated to 375 F and bake the croissants until they turn into red.

Note: The sugar which you sprinkle over the croissants makes the dough sweet and also gives a nice view.