



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

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## Sembusek

Sembusek



2 cups warm water  
1 tsp salt  
Flour, as much as the mixture gets in  
For Stuffing:  
8.8 ounces minced lamb meat  
2 onions  
2 tomatoes  
15-20 stems of parsley  
4 tbsp sunflower oil  
1 tsp black pepper  
1 tsp salt

- # At first we'll prepare the dough. Pour warm water into a mixing bowl, add salt and mix it. Add flour little by little into this salty water and knead this mixture constantly. Make the dough nearly hard.
- # Cover the dough and rest it for half an hour.
- # Meanwhile, prepare the stuffing mixture. Cut the parsley and onion into too small pieces. Grate the tomatoes. Transfer these ingredients into a mixing bowl. Add minced lamb meat, sunflower oil, salt, black pepper and mix it.
- # Divide the rested dough into 12 equal pieces. Roll out each of the dough pieces over floured bench by a rolling pin until make them a bit smaller than dessert plate size.
- # Put meat mixture onto one half of the rolled out dough and cover it by the other one. Cut the edges by a plate.
- # Each piece is called as sembusek. Place the sembuseks into the greased baking tray. Mix 1 tbsp flour with 3 tbsp water and spread this mixture all over the sembuseks to make them seem brilliant.
- # Place the tray into the oven which is preheated to 392 F. Cook them, until they turn into pink.
- # Serve them warm.

**Note:** Sembusek is a delicious borek that is belong to Mardin and its taste is similar to lahmacun.