



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

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## Bread Crumbs Bun

Galetalı Çörek



1/2 pack margarine or butter  
1 cup yogurt  
1 egg  
1 pack baking powder  
1 tsp salt  
Flour, as much as the mixture gets in  
For Filling:  
3 medium size boiled potatoes  
1 slice feta cheese  
1 sausage  
1 tsp flaked red pepper  
1/2 tsp salt  
For the Upper Side:  
1 cup bread crumbs

- # Break the egg into a mixing bowl. Add yogurt, melted and colled maragarine into the bowl also. Whisk it well by a fork or by a blender.
- # Add salt, baking powder which is mixed with flour. Knead the mixture by adding flour little by little until it reaches the right bun dough consistency.
- # Rest the dough for about 10-15 minutes. Meanwhile prepare the stuffing mixture.
- # Grate the boiled potatoes. Add very small sausage pieces, mashed cheese, salt and flaked red pepper and mix it.
- # Pick walnut sized pieces from the dough. Enlarge them between your pals, until each one reaches a bit smaller than saucer size.
- # Place enough stuffing mixture onto the middle. Get the edges together at the top to close and roll between the palms.
- # Dip the prepared dough balls into water in a bowl. Then cover with bread crumbs. Transfer them into greased baking tray.
- # Bake them for half hour in the oven which is preheated to 355 F.
- # Serve hot or warm.

**Note:** Instead of bread crumbs mashed salty biscuits may be used also.