



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

Golden Medal Cookie

Altın Madalya



1 pack margarine
2 + 1/2 tbsp yogurt
1 egg
2 + 1/2 tbsp flour
1/2 pack baking powder
1 tsp salt
1 cup mozzarella, grated
1 tsp crushed red pepper

Add egg white and yogurt to the soften margarine at room temperature, and mix well. Add baking powder, salt and flour slowly and knead until it turns a smooth dough.
Close the dough and let stand for half an hour.
At the end of the time pick walnut sized pieces from the dough, make rounds and flatten between your palms.
Place on the greased oven tray, spread the yolk of the egg on them. Mix the crushed red pepper and mozzarella and put this mixture on them as pinches.
Bake in the 175 C (F 347) oven until they turns the golden medal color (20 minutes). Let cookies stand for a while for cooling down and serve.

Note: Using fresh kashar cheese works better.