



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

Urla Style Crisp-Flaky Pastry

Urla Katmeri (Peynirli)



1 + 1/2 cups warm water
1 piece lemon salt
1 tsp salt
Enough flour
2 tsp vegetable oil

For Stuffing;
4 eggs
1 + 1/2 cups grated cheese
8-10 stems of parsley
4 tbsp vegetable oil, for cooking

- # Put the warm water into a bowl, and add the lemon salt which is pounded with the salt, and mix.
- # Add the flour into the mixture by sifting, and add flour also while kneading. Get dough which is a little bit soft.
- # Rest the dough for half an hour. (This dough can be stored in the refrigerator for 6 days.)
- # Divide the rested dough into 8 pieces, roll these pieces into balls.
- # Get the first piece of the dough, and roll it out on the bench by your fingertips, spread 1/2 tsp vegetable oil all over.
- # Roll the second piece of the dough into the same size of the first one, place it onto the first one, and roll them out together.
- # When it reaches to the size of a plate, enlarge it by pulling the edges. Enlarge it until it reaches the double size of the pan, dough should be square shaped.
- # Put 1 tbsp vegetable oil into the cavity pan, and lay the oil to all surface of the pan.
- # Place the pan over high heat, when the oil turns to hot, place the rolled dough into the pan by getting its edges out of the pan.
- # When the bubbles starts to be seen on the surface of the rolled dough by the help of the heat, break 1 egg on it and add finely sliced parsley on it quickly.
- # Mix the egg and parsley by the help of a fork. When the egg gets cooked spread it all over the dough which has the size of the pan, sprinkle cheese all over.
- # Pack the outer sides of the dough onto the cooked side, make it as an envelope. Then reverse the packed dough to cook the upper side of it, because the downside of it must be cooked. Remove it from the stove when both sides get cooked.
- # Repeat the same acts for the remaining dough pieces, by this way you will get 4 pastries.
- # Slice them into matchbox sized pieces and serve them hot.

Note: You should be very careful while cooking this pastry because of cooking it over heat. (Urla is a town of Izmir.)