



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

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## Pizza with Onion

Soğanlı Pizza



2 phyllo pastries  
1/3 cup milk  
1/6 cup vegetable oil  
1 cup grated kashar cheese  
3 tbsp ketchup  
1 tsp thyme

For Mixture:  
3 onions  
2 tbsp vegetable oil  
1 tbsp flour  
1/3 cup water  
1 tsp salt

- # Slice the onions into half circles. Sauté it with 2 tbsp vegetable oil over medium heat, until it turns to transparent a little.
- # Add flour on it, roast it by stirring consistently, when the onion slices starts to stick to the pot, add water and salt on it.
- # Turn the heat to very low, cover the lid on and cook it for 30 minutes.
- # Grease a small, circle shaped tray with edges. Lay the phyllo pastries over the tray. Divide the remaining pastries into pieces and mix them the mixture of milk and oil, and then place them onto the tray.
- # Place the last phyllo pastry on the top without dividing into pieces.
- # Spread ketchup all over the phyllo pastry layers, sprinkle thyme, and lay half of the cheese.
- # Place the tepid puree of onion on the top.
- # Sprinkle the remaining kashar cheese all over the onion puree.
- # Cook the pizza in the oven which is preheated to 392 F, until the kashar cheese melts and turns to red.
- # Slice it into triangle shaped pieces and serve it.

**Note:** Adding flour into the roasting onion keeps its white colour.