



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

Acma

Açma



2 eggs
1 matchbox sized yeast
4 cups flour
2 sugar cubes
1 + 1/2 cups warm water
1 + 1/2 tsp salt
1/6 cup vegetable oil

For Filling;
12 tbsp vegetable oil

- # Put the warm water, sugar cubes, 1 egg, 1 egg white, salt, yeast and vegetable oil into a deep bowl. Mix them via your fingertips.
- # Add flour into the mixture little by little while kneading the mixture to make it smooth, make the dough soft.
- # Cover the dough and rest it for 1 hour.
- # Divide the rested dough into 12 equal pieces, cover them again and rest for 30 minutes again.
- # Roll out each piece into dessert plate size via your fingertips by the help of flour.
- # Spread 1 tbsp vegetable oil all over each rolled out piece, roll it at first, and then wrap to get the both ends together to shape as circle.
- # Place the buns onto the greased baking tray with some spaces between them. After resting them on the tray for 15 minutes spread the remaining yolk all over the buns.
- # Place the tray into the cold oven. Bake them with 374 F until their surfaces turn to red. Serve them warm.

Note: You can sprinkle nigella seeds or poppy seeds over the buns also.