



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

Rose Garden

Gülistan



Half matchbox sized yeast
1/2 cup warm milk
1/2 cup warm water
2 tbsp granulated sugar
3 tbsp vegetable oil
1 egg
3 cups flour

For Filling;
4 apples, medium size
1/2 cup granulated sugar
2 tbsp marmalade
1/3 cup walnut
1 tsp cinnamon

- # Put the yeast, granulated sugar, warm water, warm milk and egg into a deep bowl, and stir it until the yeast dissolves totally.
- # Add the vegetable oil and half of the flour in it, and knead the mixture. Add the remaining flour little by little while kneading the dough to make it smooth.
- # Cover the dough and rest it about 1-1.5 hours.
- # Prepare the filling while resting the dough. Peel the apples, slit them into 4 pieces, remove the seeds and seed beds.
- # Put the cleaned apples into a small pot, add 1/2 cup water in it, cook it and then stir the mixture by a fork until the apples turn to mashed.
- # When the filling mixture cools down, add the cinnamon, pounded walnut and marmalade in it.
- # Divide the rested dough into 16 equal pieces. Roll out each piece into the size of a plate with oval shape.
- # Place the mixture of apple onto the large side of the rolled out dough piece as a bar. Wrap the dough and force onto the ends to prevent the filling get out of the roll.
- # Knot the roll loosely once, and get one of the ends of the rolls upside after knotting it and make the other end of the roll stand under the knot.
- # After preparing all of the rose garden buns by this way, place them onto the greased baking tray.
- # Place the tray into the cool oven. Set the oven up to 365 F. Bake them until their upper sides turn to red without drying them.
- # Place them onto the service plates after baking and serve them hot.

Note: Each of the buns seems as rose. When you place them onto the service plate, they seem as rose garden.