



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

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## Berliner

Berliner



Matchbox sized yeast  
1 cup warm milk  
1 egg  
2 tbsp granulated sugar  
1 tbsp butter  
1/8 tsp salt  
4 cups flour  
1/2 cup apricot marmalade  
Vegetable oil for frying

- # Put the yeast, warm milk and granulated sugar into the mixing bowl and mix them.
- # Add egg, salt and half of the flour into the mixture and knead it.
- # After adding the margarine which is softened at room temperature into the mixture, add the remaining flour and knead the mixture for a while.
- # Cover the dough and rest it for 1,5 hours, the resting time is longer than normal because it has sugar in it.
- # Divide the rested dough into 12 equal pieces. Shape each piece as smooth balls, force on them a little to shape them as patties.
- # Put the berliners into too much hot oil and fry them. Place the fried ones onto the paper towel.
- # After they cool down a little, transect it but do not cut it into two pieces totally.
- # Place enough marmalade into the buns, and close them.
- # Place them onto the service plate.
- # You can sprinkle castor sugar all over the buns if you want and serve them.

Note: Berliner is a kind of bun which generally eaten in European countries.