



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

Plaited Buns

Örgü Çörek



Half matchbox sized yeast
1 tsp granulated sugar
2 eggs
2/3 cup milk
1/3 cup vegetable oil
2 cups grated kashar cheese
1 tsp salt
1/2 tsp crushed red pepper
4 cups flour
1 tbsp nigella seeds

- # Put the warm milk, yeast and granulated sugar into a deep bowl, after dissolving the sugar add 1 egg and just white of the remaining one, vegetable oil, salt, crushed red pepper and add flour little by little while kneading the dough, and knead it well.
- # After making the dough reach to the right consistency, add the grated kashar cheese in it, knead the dough again, cover and rest it for 1 hour.
- # Divide the rested and grown dough into 16 equal pieces, and then divide each pieces into 3 equal pieces, roll these pieces by your fingertips to shape them as bars.
- # Adjoin the tree bars and get their ends together, and then plait them, finally get their ends together also.
- # Prepare all of the buns by this way. Place them onto the greased baking tray with some spaces between them.
- # Rest it for 20 minutes just before placing it into the oven. Spread the remaining yolk all over the buns and then sprinkle nigella seeds.
- # Place the baking tray into the oven which is preheated to 374 F and bake them until their surface turn to red. Serve them warm.

Note: You can prepare the buns by dividing the dough into more pieces. The buns become smaller and drier at that case.