



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 three 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.