



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

Kuru

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1/2 pack butter
1 cup milk
1 matchbox sized yeast
1 tsp granulated sugar
1 tsp salt
Enough flour

- # Pour the warm milk into a deep bowl, add sugar and yeast into it, and mix to smoothen it.
- # Add the margarine which is softened at the room temperature, and salt in it, and add flour little by little while kneading the dough.
- # Cover the dough which has a high consistency, and rest it for 1.5 hour.
- # At the end of the resting time knead the dough by reversing it a few times, and then divide it into 3 pieces.
- # Roll each piece as bar which has 1 inch thickness. Then slice these bars into pieces which have 2 inches width.
- # After preparing all pieces place them onto the oven tray which is not greased, with some spaces between them.
- # At first bake it in the oven, which is preheated to 347 F for a while, until they turn to light pink. And then turn the heat to 248 F, and rest the pastries in the oven for one and half hour.
- # Turn off the oven, but don't open the door of it, remove the dried pastries from the oven when they cool down.
- # If the pastries turn to dry it is ready to eat. You can store it for about 6 months and serve them with tea, milk or soft drinks.

Note: Dry pastry is the popular recipe of Beypazari town of Ankara. It is traditionally cooked in the ovens which are built by stones. You can also add 2 pieces of gum mastic into the ingredients to get a different taste.