



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

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## Eggs with Phyllo Pastry

Yufkalı Yumurta



1 phyllo pastry  
4 eggs  
2 cups oil, for frying  
1 pinch salt  
1 pinch crushed red pepper

- # Float the phyllo pastry on the bench.
- # Cut into four pieces.
- # Place one of the pieces into a small bowl with getting its edges stay out of the bowl.
- # Break one egg on the phyllo pastry, drizzle salt and crushed red pepper on it.
- # Close the edges on the egg.
- # Place this pack on a colander upside down.
- # Place the pack into the red hot oil by the help of colander, dip it by pushing # on it during the frying while it is yellow. Place on the service plate.

Note: Eggs with phyllo pastry is generally preferred for breakfast.