



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

Bread Fishes

Ekmek Balığı



2 eggs
6 slices of stale bread
1 pinch salt
1 cup oil, for frying

- # Break the eggs into a deep bowl.
- # Add the salt and whisk by a fork.
- # Dip the stale bread slices into the whisked eggs.
- # Put into the red-hot oil and fry by reversing time to time until they turn to golden.
- # Serve.

Note: Bread Fishes is an egg recipe which is eaten at breakfasts generally.