



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

Biscuits with Cumin

Kimyonlu Biskvi



Biscuits with Cumin (Kimyonlu Biskvi)

1/2 pack margarine (125 grams / 4.41 oz)
1 cup grated kasar cheese
1 egg white
1 tsp cumin
1/2 tsp black pepper
1/2 tsp salt
For Upper Side:
1 egg yolk
1 tbsp sesame

Pour egg white into a bowl. Add the margarine which is softened at room temperature and mix.
Add grated kasar cheese, salt, cumin and black pepper, mix it for a while more.
Add flour into the mixture while kneading it, until it turns into homogenous.
Roll out the dough over the floured bench by a rolling pin until the dough's height reaches to 0.5 cm.
Cut the dough into pieces by a biscuit mold or small brim. Place the biscuits into the greased tray.
Spread the mixture of water and yolk over the biscuits. Sprinkle some sesame onto the middle of the each biscuit. Place the tray into the oven which is preheated to 375F. Bake the biscuits until they turn into red. Serve them warm or cold.

Note: It is recommended to add a bit more flour into the mixture. At the beginning the dough may seem tough, but during the baking it softens.