



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

Sembusek

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2 cups warm water
1 tsp salt
Flour, as much as the mixture gets in
For Stuffing:
8.8 ounces minced lamb meat
2 onions
2 tomatoes
15-20 stems of parsley
4 tbsp sunflower oil
1 tsp black pepper
1 tsp salt

At first we'll prepare the dough. Pour warm water into a mixing bowl, add salt and mix it. Add flour little by little into this salty water and knead this mixture constantly. Make the dough nearly hard.

Cover the dough and rest it for half an hour.

Meanwhile, prepare the stuffing mixture. Cut the parsley and onion into too small pieces. Grate the tomatoes. Transfer these ingredients into a mixing bowl. Add minced lamb meat, sunflower oil, salt, black pepper and mix it.

Divide the rested dough into 12 equal pieces. Roll out each of the dough pieces over floured bench by a rolling pin until make them a bit smaller than dessert plate size.

Put meat mixture onto one half of the rolled out dough and cover it by the other one. Cut the edges by a plate.

Each piece is called as sembusek. Place the sembuseks into the greased baking tray. Mix 1 tbsp flour with 3 tbsp water and spread this mixture all over the sembuseks to make them seem brilliant.

Place the tray into the oven which is preheated to 392 F. Cook them, until they turn into pink.

Serve them warm.

Note: Sembusek is a delicious borek that is belong to Mardin and its taste is similar to lahmacun.