



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

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## Kahriyat

Kahriyat



1 egg  
1 cup warm water  
1 tsp salt  
Flour, as much as the mixture gets in  
For Filling:  
Half cube of feta cheese  
For Greasing:  
1 cup sunflower oil  
For Frying:  
1/2 cup sunflower oil  
For Syrup:  
1 + 1/2 cup sugar  
1 + 1/2 cup water

- # If the cheese is salty, rest it in water overnight. Change the water in the bowl for a few times to remove the salt totally. Then mash it by a fork.
- # Prepare the dough firstly. Pour the water into a mixing bowl, break the egg in it, add sugar and mix it by fingertips.
- # Knead the mixture by adding flour little by little. Make the reach the right consistency. It must not stick to hands. Cover and rest the dough for half hour.
- # Meanwhile place the ingredients of the syrup into a bowl and make it boil for a while.
- # Divide the rested dough into 3 equal pieces. Roll out each piece over floured bench until they reach to yufka size.
- # Then, cut the edges of the square shaped dough to make it square.
- # Then, cut this square into 4 equal squares.
- # Firstly, spread some oil over the small dough square by a brush. Then place some dough pieces which you cut off at the beginning onto the small square.
- # Place some cheese onto these dough pieces. Fold the right and left sides of the square over the cheese at first and spread some oil over. Then, fold the near and far edges over to shape it as a package.
- # Prepare 12 packages, kahriyats, by this method.
- # Pour the oil into the frying pan, place the kahriyats without waiting for the oil turn into hot too much. Fry the both sides of the kahriyats in pink color.
- # Place the fried kahriyats into a baking tray. Pour warm syrup all over the kahriyats.
- # Half hour later serve them warm.

**Note:** Kahriyat a recipe which is belong to Mardin and originally Arabic.