



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

Open Pogaca Pastries

Açık Poğaç



2 eggs
1 cup yogurt
1/2 cup sunflower oil
1 pack baking powder
1 tsp salt
Flour, as much as the mixture gets in
For Stuffing:
1 small cube of feta cheese
Half bunch of parsley
For the Upper Side:
1 egg
1 tbsp sesame

- # Break the egg into a deep bowl, add sunflower oil and yogurt into the bowl and whisk this mixture by a fork.
- # Add salt and the mixture of baking powder and some flour. Knead the mixture until it turns into soft dough by adding flour into the mixture little by little during the kneading.
- # Rest the dough for about 15-20 minutes. Meanwhile, mix the mashed cheese with chopped parsley.
- # At the end of the resting time, pick lemon sized pieces from the dough and roll out each piece over the floured bench until reaches saucer size.
- # Place 1 tsp of stuffing mixture into the middle of the circle as a string.
- # Fold the right and left sides of the dough to the middle. Let the cheese mixture seem between the folded sides. Curve one of the narrow sides of the pastry to the right and the other one to the left.
- # Place the prepared pastries into a greased baking tray. Spread whisked egg all over the pastries and sprinkle sesame also.
- # Place the tray into the oven which is preheated to 355 F. Bake the pastries until they turn into red.
- # Serve them warm.

Note: It is very important to make the dough soft to get soft pastries.