



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

Leek Bread

Pırasalı Ekmek



1 pack instant yeast
1/2 cup warm water
1 cup warm milk
1 tsp sugar
1/3 cup vegetable oil
1 egg
1 egg white
1 cup corn starch
1 tsp salt
Flour, as much as the mixture gets in
3 thin leek
Half bunch dill
For the Upper Side:
1 egg yolk

- # Pour the water into the mixing bowl. Add yeast and sugar in it. Knead it by fingertips until the yeast and sugar dissolves.
- # Add milk, vegetable oil, egg, egg white, salt and corn starch and mix it again.
- # Knead the mixture by adding flour it little by little until the dough stops sticking to your hands. Cover the lid and rest at room temperature for half hour.
- # Meanwhile, chop the spinach into small pieces. Slice the dill thinly also.
- # At the end of the resting time add spinach and dill and knead the mixture until it turns into homogenous.
- # Rest the spinach added dough for half hour more.
- # Grease and flour the baking tray. Place the dough into the baking tray. Spread egg yolk all over.
- # Place the tray into the oven which is preheated to 375 F. Bake the bread until it turns into red.

Note: Grated half cube of feta cheese may be added into the dough.