



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

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## Bread Rolls

Top Ekmek



3 cup of flour  
1/2 matchbox sized instant yeast  
1 cup of warm water  
1 cube sugar  
1 pinch salt

- # Put warm water, crumbled yeast, and cube sugar in a bowl for kneading, and mix by your finger tips.
- # Add flour by small degrees while you are kneading, after adding salt you will get smooth dough.
- # Cloud the dough by a humid fabric and rest 1 hour.
- # At the end of the rest time device the bread in 4 pieces and roll the parts.
- # Put the breads on baking pan, spread the mixture of 1 tsp of flour and 1 tbs water on it
- # Bake in 195 C (383 F) until breads gets red.

**Note:** Serve each breads as a portion.