



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

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## Rolls

Sandviç



Yeast, half matchbox sized  
3 cup flour  
1 tbsp granulated sugar  
7 tbsp vegetable oil  
1 egg  
1 pinch salt  
3/4 cup warm water

- # Put the yeast and the sugar into the warm water and mix.
- # When the sugar dissolves, add vegetable oil, egg white, salt and flour little by little while kneading, and get smooth dough.
- # Cover the dough with a moist fabric, and rest it for 1 hour.
- # Pick lemon sized pieces from the dough.
- # Roll them to get oval pieces, place on the greased baking pan with spaces between them.
- # Spread yolk on them, and rest it for half an hour on the pan. Preheat the oven to 356 F. Cook until their upper sides turn red.

Note: You can place your favourite garnitures in it and while serving.