



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

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.