



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

Crumpet

Hamburger Ekmeği



Yeast, half matchbox sized
3 tbsp warm milk
7 tbsp warm water
1 tbsp granulated sugar
1 egg
7 tbsp vegetable oil
3 cup flour
1 tsp salt

- # Mix water, milk, granulated sugar and yeast very well.
- # Add 1 + 1/4 cup water, knead for a while and then add oil.
- # After kneading with oil for a while add the remaining flour and then knead very well. Cover the dough and let it stand for an hour.
- # At the end of the 1 hour separate the dough into 8 parts. Roll and press on them slowly.
- # Place on the greased oven tray and let it stand for 15-20 minutes.
- # Cook in the preheated to 210 C (F 410) oven for 25 minutes.
- # After taking from the oven sprinkle some water on them and cover with a fabric, let it stand for cooling down.
- # Put the cold crumpets into a nylon bag.