



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

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## Bread with Potatoes

Patatesli Ekmek



Yeast, half matchbox sized  
2 potatoes, medium size, uncooked  
1 tbsp granulated sugar  
7 tbsp warm milk  
7 tbsp warm water  
1 tbsp salt  
3 + 1/2 cup flour

- # Put the water, milk, granulated sugar and yeast into a bowl, and mix.
- # Add grated potato on it, mix, add salt and then knead well while adding flour little by little.
- # Cover the dough and rest for an hour.
- # If you have a greased rectangle cake mould place the dough in it, unless place on a greased oven tray giving shape of bread.
- # Rest the dough for about 15-20 more minutes.
- # Preheat the oven to 392 F, Cook for about 30-35 minutes.
- # After removing from the oven, cool it down, place into a nylon bag and close it well.

**Note:** You can cook too much, because this bread does not stale easily.