



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

---

## Bread with Walnut

Cevizli Ekmek



Yeast, half matchbox size  
1 egg  
2/3 cup yogurt  
7 tbsp warm water  
1 tbsp pounded walnut  
1 tbsp vegetable oil  
1 tsp granulated sugar  
1 tbsp salt  
2 + 1/2 cups flour

- # Put the yeast, warm water and sugar into a deep bowl, mix, add yogurt, salt, egg white, flour and knead well.
- # Cover and rest it for 1 hour.
- # Roll the dough until it reaches a plate size, pour 1 tbsp vegetable all over, drizzle walnut over, and make dough roll.
- # Press on the edges of the roll; it will loose its roll shape.
- # Rest for half an hour, sprinkle the yolk on it.
- # Cook in 392 F for 35 minutes.
- # Let it cool down after removing from the oven. Put into a nylon bag and cover.

Note: You can use butter instead of vegetable also.