



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

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## Bun With Potato

Patates Çöreği



4 boiled potatoes, grated  
1 egg  
1/3 cup yogurt  
1/3 cup sunflower oil  
1 tsp olive oil  
Flour  
Yeast, matchbox sized

For Stuffing:  
Half bouquet parsley  
1 cup feta cheese, grated

- # Whisk yeast, 1/3 cup warm water and 1 cube sugar.
- # Add potato, egg white, yogurt, sunflower oil and flour, knead.
- # Cover the dough and let it stand for w hours in a warm place.
- # Cut the dough into 4 pieces.
- # Roll the dough pieces out, and cut all the pieces into 6-7 triangle pieces.
- # Put the mixture of parsley and cheese on the large side of the triangles. And then roll the triangles to get bars.
- # Spread yolk on them, place on the greased oven tray.
- # Cook until its surface turns red in the preheated to 190 C (F 374) oven.

**Note:** You can use baking powder instead of the yeast. There is no need to change the measures.