



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

Bun with Walnut

Cevizli Çörek



Enough flour
1 cup milk
1 egg
1 matchbox sized yeast
1/3 cup warm water
1 cube sugar
1 tbsp salt
1/3 cup sunflower oil

For Stuffing;
3.5 ounces pounded walnut
1/3 cup sunflower oil
1 tbsp flour
7 tbsp water

- # Melt the yeast in the mixture of water and sugar by mixing.
- # Add milk, egg, sunflower oil and salt, and add flour until it reaches to the right consistency.
- # After kneading the dough, cover and rest it in a warm place for 2 hours.
- # At the end of the resting time, pick lemon sized pieces from the dough.
- # Roll them out by the help of your fingertips into plate size.
- # Spread sunflower oil all over the rolled out dough pieces at first, then put walnut on it, and pack the dough pieces. Get their packed sides down while placing onto the greased baking tray.
- # Spread floured water all over them. Bake with medium heat until they turn red.

Note: You can cook this bun with mashed poppy also.