



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

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## Tandır Bun

Tandır Çöreği



3 eggs  
1 cup grated feta cheese  
1/3 cup vegetable oil  
1 cup yogurt  
3 cups flour  
5-10 dill stems  
5-10 parsley stems  
1 pack baking powder  
1/2 tsp dried sweet basil

- # Whisk the eggs well. Add yogurt and oil and whisk until it smoothens.
- # Add grated feta cheese, finely slices parsley, dill, flour, sweet basil and finally baking powder, and then mix well.
- # Pour this mixture onto a greased medium sized and circle shaped tray.
- # Cook at 356 F for 45 minutes.
- # After cooling down for a while cut into pieces and serve.

**Note:** You can garnish this bun by adding salami and olive.