



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

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## Savory Pastry Bazaar Type

Çarşı Poğaçası



2 eggs  
7 ounces butter  
Yeast 1 matchbox sized  
1 cup warm water  
1 cube sugar  
1/2 tsp salt  
Enough flour  
1 cup of feta cheese  
1/2 cup parsley, chopped  
1 tbsp black seed (nigella sativa)

- # Pour the flour in a big bowl, make a pool in the middle of it, and add warm water, sugar and yeast.
- # Mix a little, wait 5 minutes.
- # Add other ingredients on it, separate an egg yolk.
- # Add flour until it gets a little hard, not too hard.
- # After making the dough wait half an hour.
- # Pick pieces from the dough, a bit smaller than lemon.
- # After rolling them, make a little hole on it.
- # Fill the mixture of feta cheese and chopped parsley mixture in it.
- # Close it to give shape of half moon.
- # Spread the egg yolk and black seed on it, place on the oven tray.
- # Bake until it turns red in 175 C (F 347) heated oven.

**Note:** If you have time it is advised to wait half an hour after placing on the oven tray for a better swelling.