



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

Flaky Pastry

Poğaç



2 eggs
1 cup yogurt
1/2 cup vegetable oil
1 pack baking powder
1 tsp salt
Enough flour
Nigella seeds
1 small cube of feta cheese
8-10 stems of parsley

Put white of an egg and whole of the remaining one, yogurt, oil and baking powder in a bowl, and add salt little by little while kneading the mixture. Knead the dough until it reaches to the right consistency and do not stick to your hands. Rest it for 1 hour.

Pick lemon sized pieces from the dough. Roll them out into saucer size by your fingertips on the bench.

Put grated cheese and finely sliced parsley on the middle and fold them. Repeat this action until the dough finishes.

Place the pastries onto the greased baking tray. Spread the remaining yolk on them and sprinkle nigella. Bake in 374 F oven until their surface turns to red.

Note: You can add 1 tsp mahaleb into the filling.