



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

Bun with Poppy

Haşhaşlı Çörek



1 matchbox sized yeast
1 egg
5 + 1/2 cup flour
4 tbsp yogurt
1 cup warm milk
2 cube sugars
1 tsp salt
1 tsp mashed poppy
3/4 cup sunflower oil
1/3 cup warm water

- # Put the warm water into the bowl, and add chipped yeast and cube sugars in it, mix by your fingertips until the sugar dissolves.
- # Add white of the egg, yogurt, warm milk, salt and flour little by little while kneading, after getting the dough smooth cover the bowl with a wet fabric and rest it for 1 hour.
- # Meanwhile mix the mashed poppy with oil in a separate bowl.
- # At the end of the time divide the dough into 16 equal pieces and roll out each one into plate size.
- # Spread the mixture of poppy and oil all over the rolled out dough and roll it as a stick. Get one of the ends of stick and turn it around the other one to shape.
- # After preparing all the buns by this way, place them onto the greased baking tray, and spread the remaining yolk all over. Rest them on the baking tin for 1 hour. Bake in 347 F oven for 35 minutes.

Note: If you want to make the buns sweeter, you can increase the number of the cube sugars to 6.