



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

Small Pitas

Pidecik



1 egg
2 tbsp yogurt
7 tbsp warm water
2 tbsp vegetable oil
2 cube sugars
1 pinch salt
3 cups flour
1/2 matchbox sized yeast
1/2 bar cheese
2-3 stems of parsley
1 tsp crushed red pepper

- # Put the yeast, sugar and 7 tbsp warm water into a deep and large bowl, and mix.
- # Break the egg into it, add yogurt, salt and 2 cup flour, and knead.
- # Add 2 tbsp oil, add flour, knead well, cover the dough with a wet fabric, and let it stand for an hour.
- # Cut the dough into 8 pieces at the end of the time.
- # Roll each piece into 6 inches diameter.
- # Put the mixture of grated cheese, parley and crushed red pepper on the middle of the rolled dough pieces.
- # At first close the dough from the edges to the middle, and then fit the ends for shaping as pita.
- # Place the small pitas on the greased oven tray with spaces between them, spread the yogurt all over them, and let it rest for half an hour more.
- # Cook in the oven which is preheated to 410 F for half an hour.

Note: Small pitas dry if they are cooked with a lower heat.