



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

Diyarbakir Bun

Diyarbakır Çöreği



1 cup warm milk
1/2 matchbox sized yeast
1 tbsp granulated sugar
1/2 cup olive oil
1/2 cup melted margarine
1 tbsp sesame
1 tbsp nigella seeds
1 tbsp mahaleb
1 tsp salt
Enough flour
1 egg

- # Add yeast and sugar into the warm milk, mix well.
- # Add some flour and start to knead.
- # Add nigella seed, mahaleb, salt, sesame, and mix for a while, add olive oil and melted margarine.
- # Knead until get dough which has medium thickness.
- # After kneading the dough for 1 hour, roll it to 1/2 inch thickness. Cut it into saucer sized pieces.
- # Place them on the greased oven tray, and spread the whisked egg all over the buns. Bake in the 365 F oven until their surface turn to red.

Note: This recipe is prepared for the guests in special days in Diyarbakır.