



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

Bun with Sausage

Sosisli Çörek



Half matchbox sized yeast
1 sausage
1/3 cup grated feta cheese
1/3 cup vegetable oil
3 cups flour
7 tbsp warm water
2 cube sugars
1 egg
1 + 1/2 tsp salt
1 tbsp sesame

- # Put 7 tbsp warm water in a deep bowl, add cube sugars and yeast, mix it until the ingredients dissolve.
- # Add the egg white, cheese, finely sliced sausage, salt and 2 cups of flour in it, and knead the mixture.
- # After kneading for a while, add the remaining 1 cup of flour, knead well, cover and rest for 1 hour.
- # At the end of the resting time, pick lemon sized pieces from the dough, shape them oval and place onto the greased baking tray.
- # After resting them on the baking tray for 20 minutes spread the remaining yolk all over and sprinkle sesame.
- # Bake in 356 F oven for 40 minutes. Serve warm.

Note: The pastries which are made of dough with yeast are generally eaten after resting them for a while. They are eaten fresh by this way.