



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

Stuffed Bazlama

İçli Bazlama



2.20 pounds flour
1 matchbox sized yeast
3 cups water
2 tsp salt

For Stuffing:
4 boiled potatoes
2 onions
5 tbsp vegetable oil
1 tsp salt
18 tsp vegetable oil

Sift the flour, and make a pool in the middle of the flour, put yeast and salt into that pool, and knead the mixture by adding water and flour little by little, to get a smooth dough.

Cover the dough and rest it for 1 hour.

While resting the dough, prepare the stuffing. Roast the finely chopped onions with oil. Add pounded or grated boiled potatoes and salt on it. Cook it over low heat for 5 minutes.

When the stuffing cools down, divide the dough into 18 pieces and shape them into balls. Cover the dough balls and rest them for 15 more minutes.

Roll each rested dough ball into the plate size by your fingertips. (The reason of not using a roller pin is getting the dough softer)

put enough stuffing onto the middle of the rolled out dough piece, and close it by shaping as a bag at first, then squeeze the head of the bag to close, and then force on it to flatten it, by this way get a flat bread.

After cooking its both sizes in a non-greased pan, spread it with 1 tsp vegetable oil.

Serve it hot or warm.

Note: You can cook flat bread without stuffing with the same ingredients and same measurements, without adding the stuffing ingredients.