



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

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## Cheese Pizza

Peynirli Pizza



Half matchbox sized yeast  
1 egg  
7 tbsp warm water  
7 tbsp milk  
3 + 1/2 tbsp vegetable oil  
1 cube sugar  
1 tsp salt  
Enough flour  
1 + 1/2 cupfuls grated kashar cheese  
3 tbsp ketchup  
1 small tomato  
1 tbsp vegetable oil

- # Put warm water, yeast and cube sugar into a deep bowl, dissolve the sugar and the yeast by mixing it by your fingertips.
- # Add egg, milk, vegetable oil, salt and flour little by little to make the dough smooth. Don't make the dough too thick and don't let it stick to your hands. Cover it and rest for 1 hour.
- # Knead the dough gently at the end of the resting time. Roll it out by a roller pin into the size of circle shaped baking tray.
- # Place the prepared dough onto the greased baking tray. Mix 1 tbsp vegetable oil with 3 tbsp ketchup and spread this mixture all over the dough by the help of a brush.
- # Lay the grated kashar cheese all over the mixture with ketchup at first, and then lay the tomato circles all over the kashar cheese.
- # Bake it in the oven which is preheated to 392 F until the dough of the pizza turns to light pink. Slice it and serve hot or warm.

**Note:** You can sprinkle some thyme all over the cheese pizza as you can do for the other type pizzas also.