



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

Gozleme

Gözleme



Matchbox sized yeast
2 cups warm water
1 tbsp vegetable oil
2 cube sugars
5 sugar cubes
1 tsp salt

For Stuffing:
1 cup vegetable oil
Grated feta cheese

- # Put the yeast, sugar cubes and warm water into a deep bowl.
- # Mix it by your fingertips until the yeast and the sugar cubes dissolve totally.
- # Add vegetable oil, salt, and add flour while kneading the dough, knead it for a while. (Make the dough in medium consistency.)
- # Cover the dough and rest it for about 40-45 minutes.
- # Divide the rested dough into 12 pieces.
- # Roll out each piece into the size of a small tray, pour about 1-2 tbsp vegetable all over and lay it to whole surface.
- # Sprinkle grated feta cheese all over the greased surface, pick the right and the left edges of the rolled out dough piece, superpose them as packing it, spread some oil all over more, and then pack the remaining edges of it. Get a square shape.
- # Grease the skillet a little bit, and then cook one side of the pancake at first until it turns to pink, and then reverse it to cook the other side. Serve it hot or warm.

Note: You can use different types of stuffing for cooking Turkish pancake. You can also put the stuffing on one side and close the other side on it to shape as half circle, and cook in this shape.