



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

Kir Pidesi

Kır Pidesi



1 matchbox sized yeast
4 + 1/2 cups flour
1/2 cup milk
1 cup war water
1 egg
1/2 cup olive oil
1 + 1/2 tsp salt
1 tsp granulated sugar

For Filling:
4 cups grated feta cheese
1 onion, medium size
1 tsp crushed red pepper
1/2 cup vegetable oil

- # Put the yeast, warm milk, warm water, egg white, granulated sugar and salt in it, and mix it.
- # Add sifted flour into the mixture little by little during the kneading, add olive oil. Smoothen the dough and make it reach to the right consistency.
- # Cover the dough and rest it for 1 hour.
- # Just before the ending of the resting time, prepare the filling. Chop the onion finely. Mix the grated cheese with crushed red pepper.
- # Divide the rested dough into 16 equal pieces. Roll out into the shape and size of a small ellipse plate with a small thickness.
- # Spread oil all over the rolled out dough by the help of a brush. Lay the filling onto the dough, and wrap the edges on the filling to close the pizza.
- # Mix the yolk with 1 tbsp milk, and spread this mixture all over the pocket pizza and place it onto the greased oven tray.
- # Prepare all the pocket pizzas by this way. Place the tray into the oven which is preheated to 392 F for a long time. And cook them until they turn to pink.
- # Slice the pocket pizzas into 2 or 3 pieces and serve them hot.

Note: If you want to cook this pocket pizza with the filling of ground meat, you should roast the ground meat.