



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

Bread Pizza

Ekmekten Pizza



10 slices of loaf
2 cups grated kashar cheese
1 egg
2 sausages
4 slices of salami
2 tbsp ketchup
1 tbsp tomato paste
1/3 cup vegetable oil
1/3 cup water
1 tsp thyme
1/2 tsp salt

- # Grease a tray which has high edges and smaller than an oven tray. Place the loaf slices on the oven tray. You can use half slices also to place more loaf on the surface.
- # Mix the ketchup, vegetable oil, water and thyme in a deep bowl.
- # Pour this mixture all over the loaf slices.
- # Break the egg half of the grated kashar cheese and mix it. Lay this mixture all over the loaf slices.
- # Place finely sliced sausages and salami slices on the top.
- # Pour the remaining half of the grated kashar cheese all over.
- # Place the tray into the oven which is preheated to 365 F.
- # Remove the tray from the oven when kashar cheese on the top starts to melt and turn to red.
- # Rest it for 5 minutes after removing it from the oven. Slice and serve it.

Note: You can cook bread pizza with fatty feta cheese instead of kashar cheese.