



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

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## Scones with Garlic

Sarımsaklı Ekmek



Half matchbox sized yeast  
1 + 1/2 cups warm water  
1 tbsp granulated sugar  
1 egg  
1/3 cup vegetable oil  
5 garlic cloves  
2 tsp salt  
Enough flour  
1 tbsp nigella seeds

- # Put the yeast, warm water, granulated sugar and egg white into a deep bowl and mix it well.
- # Add half of the salt, some flour and vegetable oil in it, and knead the mixture.
- # When the dough reaches to medium consistency, add the garlic which is pounded with the remaining salt.
- # After kneading the dough with garlic for a few minutes more, cover it and rest for 1 hour.
- # Divide the rested dough into 12 equal pieces, and shape them into balls, cover them and rest for 20 more minutes.
- # Place the dough balls which are grown up at the end of the resting time on the greased oven tray after rolling them for a while with spaces between them.
- # Spread the remaining yolk all over by the help of a brush and sprinkle nigella seeds on the top.
- # Place the scones into the oven which is preheated to 392 F for a long time.
- # Bake them until their surface turn to red totally.
- # Place the scones into nylon bag after removing them from the stove and cooling down.
- # Take them from the nylon bag when you want to eat.

Note: You can serve scones with cheese, soujouk or olive.