



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

Boyoz

Boyoz



8 flaked pastries
1 yolk

- # Take the flaked pastries from the freezer. Rest it at room temperature until it softens.
- # Superpose two of the rested flaked pastries.
- # Push it to deform, then wrinkle it and roll between your palms.
- # Shape the prepared dough as ball, force on it to shape as patty. Prepare the remaining flaked pastries by this way.
- # Place the 4 buns onto the baking tray which is greased a little, with the spaces between them.
- # Spread yolk all over the buns.
- # Bake in the 392 F oven which is preheated, until their surfaces turn to red.
- # You can eat these warm buns with boiled egg.

Note: Boyoz is the popular street bun of Izmir.