



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

Kete

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1 cup mixture of butter and vegetable oil
2 sugar cubes
1 matchbox sized yeast
1 egg
1 tsp salt
Enough flour

For Filling;
3.5 ounces butter
2 cups flour
14 tsp vegetable oil

- # Warm the milk for a while, pour it into a deep bowl, add yeast and sugar cubes into it.
- # After dissolving the yeast and the sugar cubes in the mixture, add egg white, oil and flour little by little while kneading the mixture.
- # Make the dough soft and not stick to your hands. Cover and rest it for 30 minutes.
- # Meanwhile roast the flour with butter by stirring constantly over low heat until the flour turns to pink. Cool it down.
- # Knead the rested and grown dough for a few times and then divide it into 14 equal pieces.
- # Roll out each piece into the size of a plate and then spread 1 tsp vegetable oil all over.
- # Put roasted flour onto one of the edges of the rolled out dough piece, make it a roll by pulling from the ends then keep one side of the roll stable and then wrap the roll around itself, get the end of the roll downside.
- # After preparing all of the pieces by this way place them onto the greased baking tray.
- # Spread the mixture of 1 tbsp milk and yolk all over.
- # Place the baking tray into the cool oven. Bake them with 374 F until their surfaces turns to red. (About 30-35 minutes.) Serving them warm is advised.

Note: Kete is baked in various cities in Turkey. This recipe is from Bayburt.