



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

Buns with Thyme

Kekikli Çörek



1 matchbox sized yeast
2 sugar cubes
1 cup warm water
1 cup yogurt
1/2 cup olive oil
1 egg
1 + 1/2 tsp salt
Enough flour

For Filling;
2 cups tulum cheese pieces
1 tablespoonful thyme
5 tbsp olive oil
1 onion, medium size
Nigella seeds, sesame

- # Put the yeast, egg white, warm water, yogurt, sugar cubes and salt into a deep bowl, mix them until get a smooth mixture.
- # Add some flour into the mixture during the kneading it, add olive oil in it, and add some more flour during the kneading again but don't make the dough soft.
- # While resting the dough prepare the filling; add finely sliced onion into the tulum cheese, add thyme and olive oil also and mix it well.
- # Divide the rested dough into 24 equal pieces and shape them as balls.
- # Roll out each ball into the size of medium plate, after wetting the rolled out dough piece by our fingertips put 1 tbsp mixture with tulum cheese onto the surface of the dough piece and then force on it well to make it diffuse to the dough, fold the dough piece as a package.
- # Get the folded edges of the dough to downside while placing them onto the greased baking tray with some spaces between them.
- # Mix the remaining yolk with some water and then spread this mixture all over the buns via brush. Sprinkle nigella seeds and sesame all over the buns.
- # Place the tray into the cool oven, bake them with the 374 F temperature until the upper sides of the buns turn to red. Serve them warm.

Note: These buns are prepared with tulum cheese originally, but you can use dry cottage cheese instead of tulum cheese if you don't have it.