



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

Buns with Olive

Zeytinli Çörek



Half matchbox sized yeast
1 + 1/2 cups warm milk
2 sugar cubes
1 + 1/2 tsp salt
1/3 cup vegetable oil
Half bunch dill
2 eggs
Enough flour
1 cup olive paste
Nigella seeds

- # Put the yeast, warm milk, sugar cubes, add yolk of one of the eggs and full of the remaining egg, mix it well.
- # Remove the stems of the dill, slice the leaves of the dill finely. Add vegetable oil, salt in it and add flour little by little while kneading the mixture.
- # Add flour little by little until the dough reaches to the right mixture, and knead it. Cover it and rest for 1 hour.
- # Divide the rested dough into 28 equal pieces. Roll out each piece to the saucer size by a rolling pin or by your fingertips.
- # Put 1 tsp olive paste into the middle of the rolled out dough pieces, close the bun, get its upper side down while placing them onto the greased oven tray.
- # Repeat these processes for all of the rolled out dough pieces, and place all of them onto the tray.
- # Rest the buns on the tray for half an hour, and then spread the remaining yolk all over the buns and sprinkle nigella seeds all over.
- # Place the tray into the cold oven, adjust the heat to 392 F. Bake the buns until they turn to red. Serve them fresh.

Note: If you don't have olive paste, you can remove the seeds of the olives and slice them finely to get olive paste.