



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

Buns with Soujouk

Sucuklu Çörek



1 tsp yeast
1 tsp granulated sugar
1/2 cup warm water
1 cup warm milk
1/2 cup vegetable oil
1 egg
1 tsp salt
Enough flour

For Filling;
16 soujouk slices
1 cup grated kashar cheese

For Upper .Side;
1 tsp sesame

- # Put the yeast and granulated sugar into 1/2 cup of warm water and mix it. Cover the mixture and rest it for 10 minutes to make it grow up.
- # Pour the rested mixture, warm milk, white of the egg, vegetable oil, salt into a deep mixing bowl, and add sifted flour into the mixture until the mixture reaches to soft consistency.
- # Cover the dough and rest for 1,5 hours and then divide the rested dough into 16 equal pieces, roll each piece between your palms.
- # Roll out each piece over a smooth place, which is floured before, by your fingertips into the size of saucer. Put 1 pinch grated kashar cheese, put a slice of soujouk onto the cheese, put a pinch of kashar cheese onto the soujouk slice again.
- # Get the edges of the rolled out dough piece together to close it, and then roll them between your palms to shape as balls.
- # After preparing all of the buns by this way, place them onto the greased baking tray by getting their upper sides down and with some spaces between each of them. Spread the remaining yolk all over the buns and sprinkle sesame all over.
- # Place the baking tray into the cold oven, adjust the heat to 383 F and bake the buns until the upper sides of the buns turn to red totally. Serve them in the baking day.

Note: Because of placing the buns into the cold oven, there is no need to rest them for make them grow after shaping.