



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

Screw

Vida



1/2 pack margarine
1/6 cup sunflower oil
1/2 cup grated feta cheese
1 egg
3 – 3+1/2 cups flour
2 tsp crushed red pepper
1 tsp dried mint
1/2 tsp baking powder
5 garlic cloves

- # Put the margarine, which is softened at room temperature, into a pot. Add egg and grated feta cheese into the pot also.
- # After making the mixture homogenous, add the garlic which is pounded with 1 tsp salt addition. Add sunflower oil, crushed red pepper, dried mint and baking powder in it, mix it.
- # Start to knead the dough. Add the sifted flour into the mixture while kneading it. You can change the measure of the flour if the fat in the cheese is not different than normal.
- # Make the dough not to stick to your hands, and make it reach medium hardness.
- # Divide the dough into 2 pieces, and shape them as balls. Cover them and rest for about 15 minutes.
- # Roll out the rested dough pieces by a rolling pin with 1/4 inch thickness. Cut the rolled dough into middle finger size.
- # Shape the strings as spins by twisting them to opposite sides.
- # Place the cookies onto the baking tray, which is greased a little. Bake them in the oven which is preheated to 380 F, with light pink color.
- # Serve them cold.

Not: If you use soft cheese and grate it finely, you get better cookies.