



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

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## Rosette

Rozet



1 tsp yeast powder  
1/2 cup warm water  
2 sugar cubes  
1/2 cup olive oil  
1 egg  
Flour, as much as the dough gets in  
1 tsp salt  
Nigella seeds

- # Put the sugar cubes into half cup warm water at first, make them dissolve by stirring, then add yeast powder in it. Cover the cup and rest it for 10 minutes.
- # Pour this mixture into a deep bowl, add egg white, salt and olive oil in it.
- # Add flour into the mixture little by little, while kneading it. It must get a soft-medium consistency.
- # Cover the dough and rest it for 45 minutes.
- # At the end of the resting time, reverse the dough and knead it for a while more. Pick walnut sized pieces from the dough, roll them over the bench into bars with pencil size.
- # Get the ends of the bars together as circle. Place them onto the baking tray, which is greased with some oil, with spaces between them.
- # After preparing all of the cookies, spread yolk all over them, sprinkle nigella seeds also. Rest them over the tray for 10 more minutes also.
- # Place the tray into the oven, which is preheated to 374 F, and bake them until their surface turns to red.

**Note:** These cookies may also be baked with yeast instead of yeast powder. Half matchbox sized yeast is enough for baking them.