



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

Hedjaz Coins

Hicaz Pulu



7 ounces margarine
1 egg white
1 tbsp vinegar
1/2 cup milk
Flour, as much as the dough gets in
1/2 tsp sodium bicarbonate
1 tsp salt
1 tsp crushed red pepper
7 - 8 stems of parsley
For Upper Side:
1 yolk
1 + 1/2 cup grated kasar cheese

- # Put the margarine, which is softened at room temperature, into a deep bowl. Add milk and egg white on it. Mix it well.
- # Add vinegar and salt in it. Add flour in it little by little, until it reaches to the consistency, which the dough does not stick to your hands. Knead it.
- # For not changing the color of the dough, add the finely sliced parsley and crushed red pepper into the mixture finally.
- # Cover the prepared dough and rest it for half an hour.
- # At the end of the resting time, divide the rested dough into 2 pieces. Roll out each of the pieces by a rolling pin into the thickness of back side of a knife.
- # Spread the yolk all over the rolled out dough pieces by a brush.
- Cut them into squares by a rolling zigzag knife.
- # Place the square shaped pieces onto the greased baking tray, without spaces between them. Put 1 pinch grated kasar cheese onto each of the cookies.
- # Place the tray into the oven, which is preheated to 350 F, until they turn to red.
- # Serve them cold.

Note: Vinegar makes the cookies crispy.