



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

Breakfast Cookies

Kahvaltı Kurabiyesi



1/2 pack butter (4.4 ounces)
1/6 cup cold tea
1/3 cup milk
1 egg white
2 matchboxes sized feta cheese
10 green olives
8 olives
1 banana pepper
1 tomato
3 slices of salami
4 cups flour
1/2 tsp salt
1 pack baking powder (0.4 ounces)

For Upper Side:
1 yolk
1 tbsp milk

- # Firstly; pour tea into a cup and let it cool down. Remove the seeds of the olives, remove the seeds of the tomato without peeling it. Remove the outer skin of the salami slices.
- # Dice all the ingredients finely, mash the feta cheese by a fork or grate it.
- # Pour the cold tea into a deep bowl, add milk, egg white, feta cheese and the margarine, which is softened at room temperature. And mix the ingredients until smoothen the mixture.
- # Add 3 cups sifted flour and baking powder into the mixture, and knead it. Add banana pepper, salami, tomato, green and black olives, knead the mixture for a short time without mashing the ingredients.
- # Cover the dough and rest it for 10 minutes. Then pick pieces, which are smaller than walnut, from the dough and roll them.
- # Place the cookies onto the greased baking tray. (Meanwhile set the heat of the oven to 374 F.) Spread the mixture of yolk and 1 tbsp milk over the cookies by a brush.
- # Place the tray into the oven and bake the cookies until their upper sides turn to golden yellow (For about 25 minutes). Serve them cold.

Note: Spices as oregano, cumin or black pepper may be added into the breakfast cookies.