

Tasty Turkish Pie



Ingredients:

500 g (4 cups) plain flour
65g (Half a cup) Veg Oil
1 Egg (Separated)
1 Tbsp sugar
1 Tbsp (one sachet) yeast
1 tsp salt
125 g (1 cup) lukewarm milk

Fillings:

Use cooked mixed vegetables, chicken or cheese.

Method:

- 1- Mix flour, sugar, yeast into a bowl and mix with a spoon.
- 2- Make a hole in the middle and add the oil, the egg white (keep the yolk aside) and the yeast and mix.
- 3- Add the salt and the milk (add the milk in two parts)
- 4- Knead the ingredients with hand or mixer until it turns into a proper dough.
- 5-Coat the dough with some oil, cover the bowl with cling film and leave it to rest and raise in a warm place for at least 1 hour.
- 6- Divide the dough into 16 balls. Roll each portion to length of approx. 10cm, add filling to the centre of each and wrap dough around filling to make a croissant or ball shape. Press the edges together to seal the filling in (you can roll it up as a ball or make it into diamond shape).
- 7- Wrap thread in rings of about 3cm apart (not too tight) around the portions and leave to rest for about 30 minutes (see picture above).
- 8- Add 1 Tbsp milk and 1tsp vinegar to the yolk and beat together.
- 9- Brush the pies with the egg yolk mixture (sprinkling with sesame seeds optional) and place on a tray lined with baking paper.
- 10- Put into a preheated oven at 180 c (gas mark 4) for 15-20 minutes.
- 11-Leave to cool for a few minutes, remove the string and ENJOY.



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