

TURKISH POGACA RECIPE

Ingredients:

For its dough:

- 5 cups flour
- 2 egg white
- 1/2 cup warm milk
- 1/2 cup warm water
- 1 teaspoon dry instant yeast
- 1/2 cup vegetable oil
- 4 teaspoons sugar
- 1 teaspoons salt

For its filling:

- 1/2 bunch parsley
- 1 1/2 cup feta cheese

For its top coating:

- 1 egg yolk for top coating
- 2 teaspoons poppy seeds
-

Instructions

1. First mix sugar and yeast with milk and then add all the dough ingredients including this milk mixture and mix them well. You need to have a pliable and non-sticky dough. Cover it with a moist kitchen towel and let it rest for 45 min.
2. While the dough is resting; chop the parsley bunch and mix with feta cheese. Preheat the oven 180 C.
3. Take a small piece from the dough and flatten it with your hands on your counter.
4. Put a teaspoon of cheese and parsley mixture on it and close it up folding the edges upwards and put a little pressure to give a ball shape in your palm. Do the same process for the rest of the remaining dough
5. Place the baking paper in a baking tray and place the Pogaca-balls one by one on it.
6. Coat all the Pogocas with egg yolk using food brush and sprinkle poppy seeds on each Pogaca evenly.
7. Bake them 25 minutes until they get golden color.

