

## Bazlama, Turkey

MADE BY PHD STUDENT ASENA KARIPEK (LAS '20)

### INGREDIENTS

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#### FOR THE DOUGH:

1 c warm milk  
1 c warm water  
1 pack instant yeast  
1 tbsp sugar  
1 tsp salt  
3 tbsp olive oil  
4 c flour

#### FOR THE FILLING:

7 ounces feta cheese  
2 tbsp labneh cheese  
5-6 sprigs parsley, chopped

### PREPARATION

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- 1 Whisk together warm water, warm milk, olive oil, yeast, and sugar. Add flour and salt to the mixture. Knead the dough.
- 2 Cover dough with wax paper and a towel. Let it rise for 30 minutes.
- 3 Meanwhile, make the filling: Mix feta cheese, chopped parsley, and labneh.
- 4 After 30 minutes, cut the dough into 8 pieces and roll each piece into a ball shape.
- 5 Place the balls onto a floured tray. Cover them with wax paper and let them sit for 15 minutes. After 15 minutes, roll each ball to the size of a dessert plate.
- 6 Spread a spoonful of filling onto a piece of dough. Cover the filling and pinch closed so that filling remains inside the dough. Repeat until all are filled.
- 7 Roll each filled ball of dough flat. Cover dough and let rest for 15 minutes.
- 8 One by one, cook each circle of dough in a preheated skillet and serve.