

OUR BIG NEIGHBORHOOD



Peynirli Poğaç

Feta and Parsley Hand Pies

By Pinar Ozhal

A quick breakfast can be a Pogaca and a cup of Turkish tea for many people rushing to their commutes in Turkey. You can see vendors with their glass-lined carts selling these delectable pastries at every corner. There are soft ones made with yeast and crumbly ones without yeast. This recipe is with baking powder. The reason to use vinegar in the recipe is to create a very crisp and crumbly result. You can also flavor the dough with fresh herbs or spices. I love adding some chopped fresh dill into the dough. As for the filling you can use any savory option you like: sautéed vegetables, cooked ground beef, mashed potatoes with spices and herbs, peas etc. A couple of these Pogacas and some salad or vegetable soup will be a great lunch or dinner, too.

Serves 8 to 10

Preparation time: 25 minutes

Baking time: 30 minutes

1 (6-ounce) block feta cheese	3 tablespoons yogurt
1 bunch flat leaf parsley, finely chopped	1 tablespoon sugar
3 egg yolks, divided	2 ¼ teaspoon salt
10 tablespoons butter, softened	3 ½ cups flour
½ cup vegetable oil, preferably safflower oil	1 tablespoon baking powder
¼ cup water	1 egg yolk
2 tablespoons vinegar	1 tablespoon whole cumin

Mix feta and parsley, set aside. Whisk 1 egg yolk, set aside.

Preheat the oven to 350° F.

Place butter, remaining 2 egg yolks, vegetable oil, water, vinegar, yogurt, sugar and salt into a bowl and mix with a spatula or wooden spoon.

Add $\frac{3}{4}$ cup of flour and baking powder, and mix well using your hands. Add the rest of the flour gradually until a soft dough forms.

Make egg-size balls out of the dough. Flatten each on your work surface to form rounds and place approximately a teaspoon or more of feta filling on one half and fold over the other half to meet the edges. Press the edges gently and then with the tip of a fork press the edges a little more by leaving the mark of the fork all over the sealed edge. Repeat the same with the rest of the dough and the filling.

Place Pogacas on a parchment-lined baking sheet. Brush with egg yolk, if you would like to add some pattern, run the tips of the fork by pressing gently over each egg washed pastry to create lines and sprinkle with nigella seeds or whole cumin.

Bake for about 20-30 minutes until the tops are golden brown. Enjoy warm or at room temperature. Afiyet Olsun!