Afyon velense dried-dough squares with garlic yogurt

Whole recipe

Ingredients

480 g	Wheat flour 4½ glass
150 g	Egg 3 pc
10 g	Salt ½ tbsp
27.4 g	Olive oil 2 tbsp
250 g	Water 1¼ glass
6 g	Garlic 2 clove
300 g	Strained yogurt
30 g	Butter 2 tbsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Pour the flour onto the counter, make a well in the middle, break in the eggs and mix.
2. Add the olive oil, salt and water and knead until smooth. Cover with a thin cloth and let it rest.
3. Take palm-sized pieces of dough and roll them into thick sheets about 60 cm across. Cut the sheets into squares of about 2 cm, lay them on a tray and leave to dry.
4. Boil the dried squares in a pot, lift them out with a skimmer, drain and place on a serving plate.
5. Crush the garlic, mix it into the yogurt and pour it over the squares.
6. Melt the butter in a pan and pour it over the garlic yogurt, then serve. It can be eaten hot or cold.

Last changed: November 1, 2026
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