Karaman 'kırma' yufka pie

Whole recipe

Ingredients

500 g	Ready-made yufka (thin pastry sheets)
225 g	Lor cheese
360 g	Yogurt 1¾ glass
100 g	Egg 2 pc
22.1 g	Sunflower oil 1½ tbsp

Allergens

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

Method

1. Whisk the eggs and yoghurt together to make a sauce.
2. Spread the yufka sheets on the counter and brush with the sauce. Crumble the cheese and scatter it at intervals.
3. Gather opposite edges of each sheet and join them in the middle. Cut into pieces 5-6 cm wide and arrange in a tray from the outside in.
4. Stir the oil into the leftover sauce and pour it over the pastry. Shake the tray gently so the sauce runs between the pieces.
5. Bake in an oven preheated to 180 °C until golden on top. Serve hot or after it cools.

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