Milas çaykaması (herb and curd cheese pie)

Whole recipe

Ingredients

1 kg	Wheat flour 9½ glass
100 g	Cornmeal 1 glass
100 g	Egg 2 pc
150 g	Yogurt ¾ glass
183 g	Olive oil 1 glass
10 g	Salt ½ tbsp
1 kg	Water 5 glass
500 g	Çökelek curd cheese
30 g	Parsley ½ glass
70 g	Dill 9¼ glass
100 g	Spinach 4 glass
100 g	Swiss chard
100 g	Beet greens
30 g	Spring onion
50 g	Leek ¾ glass
50 g	Romaine lettuce 1¼ glass
50 g	Fresh coriander (cilantro)
50 g	Kapçık (young corn poppy leaves)
50 g	Dalgan (stinging nettle)
30 g	Chickweed (kuşyüreği)
50 g	Köremen (wild leek)
50 g	Patience dock (labada)
50 g	Kerdime (Lepidium sisymbrioides cress)

Method

1. Mix the wheat flour and the corn flour.
2. Add the yoghurt, olive oil, eggs, salt and warm water and stir. Knead and leave to rest.
3. For the filling, chop all the herbs and greens and mix them together.
4. Add the curd cheese, salt and olive oil and mix well.
5. Grease the tray with olive oil and butter. Spread half of the dough in the tray and lay the filling evenly over the whole surface.
6. Thin the other half of the dough with 200 ml of water and spread it over the filling.
7. Mix and whisk the clotted cream with olive oil and brush it evenly over the dough.
8. Bake in a preheated oven until the top turns golden, 35-40 minutes.
   35 min
9. Let it cool, then cut into 10 x 10 cm squares and serve.

Last changed: November 1, 2026
TÜRKPATENT Coğrafi İşaret Portalı, tescil no 1211 (Milas Ticaret ve Sanayi Odası)
tatname.com/en/tarif/milas-caykamasi

10 g	Salt ½ tbsp
91.3 g	Olive oil ½ glass
100 g	Clotted cream
45.6 g	Olive oil ¼ glass
45.6 g	Olive oil ¼ glass
50 g	Butter ¼ glass
200 g	Water 1 glass

Allergens

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