Griddle katmer (sac katmeri)

Serves 1 · 20 min

Ingredients

80 g	Wheat flour ¾ glass
10 g	Clarified butter (ghee) ¾ tbsp
60 g	Sugar ¼ glass

Allergens

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

Method

1. Knead a dough from the flour and water.
2. Pinch off small pieces of dough and roll each into a sheet.
3. Brush the sheet with ghee and sprinkle on sugar.
4. Fold the sheet in two from the sides, then fold it again into a square and press the edges.
5. Cook on the griddle until both sides turn golden.
6. Sprinkle sugar on top once more and serve warm.

Last changed: November 1, 2026
ŞURKAV, Dünyanın En Eski Mutfağı Şanlıurfa Yemek Kitabı (2014)
tatname.com/en/tarif/sac-katmeri-surkav