Sıkma (curd cheese filled griddle flatbread rolls, Mersin)

Serves 4

Ingredients

1 kg	Çökelek curd cheese
220 g	Onion 2 pc
228 g	Olive oil 1¼ glass
60 g	Parsley 1¼ glass
10 g	Paprika 1½ tbsp
5 g	Salt ¾ tsp
250 g	Water 1¼ glass
2 kg	Wheat flour 19 glass

Allergens

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

Method

1. Chop the onions very finely and fry them in the olive oil.
2. Turn off the heat and mix the curd cheese, parsley, red pepper and salt into the onions.
3. Beforehand, knead the dough from the flour and salt.
4. Roll the dough out with a rolling pin to the size of a bazlama.
5. Cook the rolled bazlamas on a griddle or non-stick pan; do not let them dry out too much.
6. Fold one end of each cooked bazlama about two fingers thick, put a tablespoon of the curd filling on the folded part, roll it up and squeeze it by hand.
7. Serve hot.

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