Yalvaç hamursuz (stone-oven flatbread with tahini butter swirl)

Whole recipe

Ingredients

750 g	Wheat flour 7 glass
250 g	Water 1¼ glass
5 g	Salt ¾ tsp
50 g	Potato ½ glass
80 g	Sunflower oil ½ glass
80 g	Butter ½ glass
75 g	Tahini ¼ glass
10 g	Egg
10 g	Sesame seed 1 tbsp

Allergens

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

Method

1. Knead the flour, water and salt into a soft dough. Work in the boiled, grated potato. Rest the dough for half an hour.
   30 min
2. Roll the dough out on a board to about 50 cm across and 1 cm thick.
3. Mix the melted butter, sunflower oil and tahini and drizzle over the dough with a ladle. Stretch it a bit more by hand and roll it up.
4. Coil the ends of the roll to meet in the middle, stack them into a ball. Rest for half an hour.
   30 min
5. Spread the dough out by hand. Brush a tablespoon of beaten egg over the surface and sprinkle with sesame.
6. Bake in a wood-fired stone oven at 260-280 °C, turning now and then with a wooden peel, for about 25 minutes.
   25 min

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TÜRKPATENT Coğrafi İşaret Portalı, tescil no 487 (Yalvaç Ticaret ve Sanayi Odası)
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