

Turkish Pastry Buns

Learn to make soft, fluffy Turkish pastry buns at home. Easy yeast dough recipe perfect for breakfast or tea time. Customize with cheese or potato fillings.

1h 20min
PREP

25 min
COOK

1h 45min
TOTAL

8
SERVINGS

Hard
DIFFICULTY

Turkish Pastry Buns

Ingredients

- 2 cup milk
- 1 cup water
- 1 cup olive oil
- 150 g butter
- 42 g yeast
- 2 tbsp granulated sugar
- 1 tbsp salt
- 8 cup flour
- 2 egg white
- 2 egg yolk

Instructions

- 1 Prepare the yeast mixture**

Combine 1 cup warm water and 1 cup warm milk in a large mixing bowl, ensuring the temperature is between 37-43°C (100-110°F). Sprinkle 42g fresh yeast over the liquid and add 2 tablespoons sugar. Stir gently and let stand for 5-10 minutes until the mixture becomes foamy and bubbly.
- 2** Add 1 remaining cup of warm liquid, 150g melted butter, 1 tablespoon salt, and 2 egg whites to the foamy yeast mixture. Whisk together until well combined and the butter is fully incorporated.
- 3 Make the dough**

Gradually add 8 cups flour, mixing with a wooden spoon initially, then switching to your hands when the dough becomes too thick to stir. Knead the dough in the bowl for 8-10 minutes until it becomes smooth, elastic, and slightly tacky but not sticky.
- 4** Cover the bowl with a damp kitchen towel and place in a warm, draft-free location. Let rise for 35-40 minutes until the dough doubles in size and springs back slowly when gently poked.
- 5 Shape the buns**

Punch down the risen dough to deflate it. Turn out onto a lightly floured surface and divide into 22 equal portions, each about the size of a small tangerine. Roll each portion into a smooth ball by cupping your hand over it and rolling in a circular motion.

- 6 Line 2 large baking sheets with parchment paper. Arrange the dough balls on the sheets, spacing them about 5cm (2 inches) apart to allow for rising. Cover with clean kitchen towels.
- 7 **Prepare egg wash and second rise**
Whisk together 2 egg yolks, 1 tablespoon olive oil, and 1 tablespoon milk in a small bowl until smooth. Let the shaped buns rise for 35-40 minutes until they're puffy and nearly doubled in size.
- 8 Preheat your oven to 180°C (356°F). Gently brush the top of each risen bun with the egg wash mixture, being careful not to deflate them.
- 9 **Bake the buns**
Bake for 22-25 minutes until the buns are golden brown on top and sound hollow when tapped on the bottom. Rotate the baking sheets halfway through baking for even browning.
- 10 Remove from oven and immediately transfer the buns to wire racks. Cool for at least 15 minutes before serving to allow the interior crumb to set properly.

Tips

Always sift your flour beforehand for lighter, more tender buns and to remove any lumps that could create uneven texture.

Test your yeast's viability by proofing it in warm water with a pinch of sugar - it should foam within 5-10 minutes if active.

Create an ideal rising environment by placing dough in a slightly warm oven (200°F for 2 minutes, then turn off) with a bowl of warm water for humidity.

Use lukewarm liquids (100-110°F) - too hot will kill the yeast, too cold will slow fermentation significantly.

Knead until the dough passes the windowpane test - stretch a small piece until it's thin enough to see light through without tearing.

Allow proper spacing on baking sheets as the buns will expand during the final rise and baking process.

Brush with egg wash just before baking, not during the final rise, to prevent a thick, uneven coating.

Let buns cool on a wire rack for at least 15 minutes before serving to allow the interior crumb to set properly.