

Yazlık Ekmeği

Turkish Summer Bread (Yazlık Ekmeği) with cheese, tomatoes, and olives. Easy 35-minute recipe for flavorful Mediterranean-style bread.

10 min

HAZIRLIK

35 min

PIRME

45 min

TOPLAM

6

PORSIYON

Medium

ZORLUK

Yazlık Ekmeği

Malzemeler

- 0.8 lb feta cheese
- 0.6 lb tomato
- 1 cup olive
- 1 bread dough
- 0 basil
- 0 olive oil

Yapılışı

- Prepare ingredients and oven**

Preheat oven to 350°F (175°C). Crumble 0.8 lb white cheese into small, pea-sized pieces and set aside.
- Dice 0.6 lb tomatoes into ½-inch pieces. Spread on paper towels and let drain for 10 minutes to remove excess moisture.
- Prepare the dough**

Place bread dough on a lightly floured work surface. Add the crumbled cheese, drained tomatoes, and 1 cup black olives to the dough.
- Knead the dough gently for 3-4 minutes until the cheese, tomatoes, and olives are evenly distributed throughout without overworking.
- Shape and prepare for baking**

Grease a 9x5-inch loaf pan with oil. Shape the dough into a loaf form and place seam-side down in the prepared pan.
- Bake the bread**

Bake for 30-35 minutes until the top is golden brown and the internal temperature reaches 190°F (88°C) when tested with a thermometer.
- Cool and serve**

Cool in the pan for 15 minutes, then turn out onto a wire rack to cool completely. Slice when cooled and garnish with fresh basil leaves before serving.

İpuçları

Drain diced tomatoes on paper towels for 10-15 minutes before mixing into the dough to prevent excess moisture that can make the bread soggy.

Use room temperature ingredients when possible, as cold cheese and vegetables can slow down the bread's rising and baking process.

Oil your hands lightly when kneading the fillings into the dough to prevent sticking and make the process much easier.

Test doneness by tapping the bottom of the loaf - it should sound hollow when fully baked, and the internal temperature should reach 190°F (88°C).

Let the bread cool for at least 15 minutes before slicing to allow the steam to redistribute and prevent a gummy texture.

Score the top of the loaf with a sharp knife before baking to prevent cracking and create an attractive presentation.

Brush the top with olive oil before baking for a beautiful golden crust and extra Mediterranean flavor.