

Patatesli Ezine Peynirli Kek

Turkish Potato and Ezine Cheese Cake - a savory delight combining potatoes, herbs, and traditional cheese. Ready in 30 minutes!

10

HAZIRLIK DK

20

PIRME DK

30

TOPLAM DK

6

PORSIYON

Medium

ZORLUK

Patatesli Ezine Peynirli Kek

Malzemeler

- 2 egg
- 0.5 tbsp salt
- 1 cup plain yogurt
- 0.5 cup olive oil
- 1.5 cup flour
- 0.7 lb ezine cheese
- 3 potato
- 4 sprig scallion
- 5 sprig parsley
- 5 sprig dill

Yapılış

- Prepare the oven and pan**

Preheat oven to 400°F (200°C). Grease a 9-inch round baking pan with butter or cooking spray.
- Cook the potatoes**

Peel and dice 2 medium potatoes into ¼-inch cubes. Heat ½ tablespoon olive oil in a large skillet over medium heat. Add diced potatoes and cook for 8-10 minutes, stirring occasionally, until tender and lightly golden. Remove from heat and let cool completely.
- Prepare the herbs**

Finely chop 4 sprigs fresh dill, 5 sprigs fresh parsley, and 5 sprigs fresh green onions. Set aside.
- Make the batter**

In a large bowl, whisk together 3 eggs, 1 cup plain yogurt, and ½ cup vegetable oil until smooth and well combined.
- Add the chopped herbs to the egg mixture and stir to combine.** Season with salt and pepper to taste.
- Gradually add 1½ cups all-purpose flour to the batter, folding gently with a spoon until just combined.** Do not overmix.
- Add potatoes and cheese**

Fold the cooled potatoes into the batter. Crumble 0.7 lb Ezine cheese (or feta cheese) into small pieces and gently fold into the mixture until evenly distributed.

8 Bake the cake

Pour the batter into the prepared baking pan and smooth the top with a spatula. Bake for 20-25 minutes, until the top is golden brown and a toothpick inserted in the center comes out clean.

9 Cool and serve

Remove from oven and let cool in the pan for 10 minutes before slicing. Serve warm or at room temperature.

?puçlar?

Cut potatoes into uniform small cubes (about ¼ inch) to ensure even cooking and prevent some pieces from being undercooked while others become mushy.

Allow the sautéed potatoes to cool completely before adding to the batter to prevent the eggs from cooking prematurely and creating an uneven texture.

Don't overmix the batter once you add the flour - gentle folding preserves the cake's light texture and prevents it from becoming tough.

Line your baking pan with parchment paper for easy removal and cleanup, and lightly grease the paper to prevent sticking.

Test for doneness by inserting a toothpick into the center - it should come out clean or with just a few moist crumbs attached.

Let the cake rest for 10-15 minutes after baking before cutting to allow it to set properly and make cleaner slices.

Use room temperature eggs and yogurt for better incorporation and a smoother batter texture.

If the top browns too quickly during baking, cover loosely with aluminum foil and continue baking until the center is set.