

# Tatlı Mini Tostlar

Sweet mini toast sandwiches with cranberry jam, smoked turkey, and cheese. Quick 10-minute Turkish breakfast recipe perfect for busy mornings.

5	5	10	4	Easy
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

Tatlı Mini Tostlar

## Malzemeler

- 8 wheat tortilla
- 8 tbsp cranberry
- 8 slice turkey
- 8 slice kashari cheese
- 0 fresh oregano

## Yapılışı

- Prepare the filling**  
Spread 1 tablespoon cranberry jam evenly across one side of each of the 8 mini lavash pieces, leaving a small border around the edges.
- Place 1 slice smoked turkey on top of the jam on each lavash piece, folding the turkey if needed to fit within the borders.
- Add 1 slice kashari cheese on top of the turkey on each piece, ensuring the cheese covers the turkey completely.
- Sprinkle fresh thyme leaves evenly over the cheese on each piece, then place the remaining 8 lavash pieces on top to create sandwiches.
- Cook the toasts**  
Heat a sandwich maker to medium heat or preheat a large non-stick frying pan over medium heat (160°C/320°F).
- Cook the assembled toasts for 3-4 minutes until the lavash is golden brown and crispy and the cheese has melted completely, flipping once if using a frying pan.
- Remove from heat and let rest for 1 minute to allow the filling to set, then cut each toast diagonally in half and serve immediately while hot.

## İpuçları

Use room temperature ingredients for even melting—cold cheese takes longer to melt and may result in overcooked bread before the cheese is properly heated.

Don't overfill the toasts, as this can cause the filling to leak out during cooking and make them difficult to flip or handle.

Press down gently with a spatula while cooking in a pan to ensure even contact with the heat and better browning.

Let the toasts rest for 1-2 minutes after cooking to allow the cheese to set slightly, making them easier to cut and less messy to eat.

For extra flavor, lightly butter the outside of the bread before cooking for a golden, crispy exterior.

If using a sandwich maker, don't press too hard as this can squeeze out all the filling and compress the bread too much.

Keep cooked toasts warm in a 200°F (95°C) oven while preparing the rest of the batch to ensure they're all served hot.

Cut the toasts diagonally with a sharp knife for the most attractive presentation and easier eating.