

Ya? Mayal? Po?aça

Traditional Turkish fresh yeast po?aça recipe with fluffy, soft texture. Perfect for breakfast or tea time with step-by-step instructions.

80	25	105	8	Hard
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

Ya? Mayal? Po?aça

Malzemeler

- 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

Yapılı???

- Activate the yeast**

Crumble 42g fresh yeast into a large mixing bowl. Add 1 cup lukewarm milk (around 37°C/98°F), 2 tablespoons sugar, and 1 tablespoon salt. Stir gently until dissolved and let stand for 10 minutes until foamy and bubbly.
- Add the remaining 1 cup lukewarm water, 150g melted butter (cooled to room temperature), and 1 cup olive oil to the activated yeast mixture. Stir until well combined.**
- Make the dough**

Add 2 egg whites to the mixture and stir. Gradually add 8 cups flour, mixing continuously, until a soft dough forms that feels like an earlobe when touched - slightly sticky but not wet.
- Knead the dough in the bowl or on a lightly floured surface for 5 minutes until smooth and elastic. The dough should be soft and slightly tacky but not sticky.**
- First rise**

Cover the bowl with plastic wrap or a damp kitchen towel. Let rise in a warm place for 35-40 minutes until doubled in size.
- Shape the po?aça**

Punch down the risen dough to release air bubbles. Divide into 22 equal pieces, each about the size of a mandarin orange. Roll each piece into a smooth ball using your palms.

7 Prepare for baking

Line two large baking sheets with parchment paper. Place the dough balls on the sheets, spacing them 2 inches apart. Cover with kitchen towels and let rise for 35-40 minutes until puffy and nearly doubled.

8 Preheat oven to 180°C (350°F). Whisk together 2 egg yolks with 1 tablespoon olive oil until smooth for the egg wash.

9 Finish and bake

Brush the tops of each po?aç? generously with the egg wash mixture, ensuring full coverage for a golden finish.

10 Bake for 25-30 minutes until golden brown on top and bottom, rotating the pans halfway through. The po?aç? should sound hollow when tapped on the bottom.

?puçlar?

Sift your flour beforehand for lighter, more refined po?aç? with better texture and rise.

For faster rising in cold weather, preheat your oven to 100°C, turn it off, and place your dough inside with a bowl of warm water for humidity.

Ensure all ingredients are at room temperature, especially eggs and butter - remove them from the refrigerator 1-2 hours before baking.

Knead the dough thoroughly until it passes the windowpane test - properly developed gluten creates the characteristic soft texture.

Use powdered sugar instead of granulated for better yeast activation and a more tender crumb structure.

Allow proper proofing time after shaping - place shaped po?aç? on the baking tray and let them rise for 10-15 minutes before baking for maximum fluffiness.

Space po?aç? adequately on baking trays as they will expand during baking and could stick together if placed too closely.

Brush with egg wash just before baking for a beautiful golden-brown, glossy finish that's characteristic of professional Turkish bakeries.