

Pogaça (Savory Turkish Pastries)

Turkish · Breakfast · Medium · 110 min total · Serves 12

Pogaça are soft, yogurt-enriched Turkish pastries, each wrapped around salty feta and parsley, brushed with egg and dusted with nigella. A breakfast-table classic, eaten warm or at room temperature.

Ingredients

- 3 cup all-purpose flour (about 375 g, spooned and leveled)
- 2 tsp instant yeast
- 1 tbsp sugar
- 0.75 tsp salt (the cheese is salty, so do not add more to the filling)
- 0.75 cup plain whole-milk yogurt (Turkish-style or full-fat, at room temperature)
- 6 tbsp unsalted butter (melted and cooled)
- 1 large egg (for the dough)
- 1 large egg (for egg wash) (beaten, for brushing the tops)
- 1 cup feta cheese (crumbled; Turkish beyaz peynir is traditional)
- 0.5 bunch parsley (finely chopped)
- 1 tsp nigella seeds (sesame seeds are a common swap)

Method

1. Whisk the yogurt, the dough egg, the cooled melted butter and the sugar in a large bowl until smooth; the mixture should be at room temperature (about 70°F / 21°C) so the butter does not scramble the egg.
2. Add the flour, yeast and salt to the wet mixture, stir until shaggy, then knead on a lightly floured surface for 6 to 8 minutes until the dough is soft, smooth and only slightly tacky.
3. Cover the dough and leave it in a warm spot for about 1 hour, hands-off, until it has doubled in size.
4. While the dough rises, mix the feta and parsley in a bowl; do not add salt, as the feta is salty enough.
5. Divide the dough into 12 pieces of about 2 ounces (57 g) each, flatten each into a 3-inch (8 cm) disc, place 1 tablespoon of filling in the center, and pinch the edges closed into a ball; place them seam-side down on a parchment-lined tray and rest for 20 minutes.
6. Preheat the oven to 375°F (190°C), brush each pastry with the beaten egg, and sprinkle with nigella seeds.
7. Bake for 18 to 22 minutes until deep golden-brown and the bottoms sound hollow when tapped; cool on a rack for 10 minutes and serve warm or at room temperature.