

Pisi (Turkish Fried Dough Puffs)

Turkish · Breakfast · Easy · 102 min total · Serves 8

Pisi are soft, yeasted Turkish dough rounds fried until puffed and golden, traditionally eaten warm with salty white cheese and jam or honey. Milk, egg and butter keep the centers light and tender.

Ingredients

- 3 cup all-purpose flour (about 375 g, spooned and leveled)
- 2 tsp instant yeast
- 2 tbsp sugar
- 0.5 tsp salt
- 0.75 cup whole milk (lukewarm, about 100°F (38°C))
- 1 large egg (room temperature)
- 2 tbsp unsalted butter (melted and cooled)
- 3 cup neutral oil (for deep frying, such as sunflower)
- 6 oz white cheese (beyaz peynir) (crumbled for serving; feta is a close swap)
- 0.25 cup cherry or strawberry jam (or honey, to serve)

Method

1. Whisk the sugar into the lukewarm milk until dissolved, then stir in the yeast, egg and cooled melted butter until blended.
2. Mix the flour and salt in a large bowl, add the wet mixture, and stir until a shaggy dough forms, then knead for 8 minutes until smooth, soft and slightly sticky.
3. Cover the bowl and leave it in a warm place for about 1 hour, hands-off, until the dough has doubled.
4. Divide the dough into 16 pieces of about 1 1/2 ounces (40 g) each, shape each into a smooth ball, flatten to a 2 1/2-inch (6 cm) disc, and place them on a floured tray at least 1 inch apart.
5. Cover and rest for 20 minutes, until the pieces look puffy and feel airy when pressed gently.
6. Heat the oil in a deep pot to 350°F (175°C) and fry 3 or 4 pisi at a time for 1 to 2 minutes per side, turning once, until they puff and turn deep golden brown; keep the oil between 340 and 360°F (170 and 180°C).
7. Drain them on paper towels and serve warm with crumbled white cheese and jam or honey.

Generated by My Royal Chef AI - myroyalchef.com - 2026-10-14