

ULUGBEY HIGH SCHOOL

Ankara, TURKEY





eTwinning

Tastes and Colours of our tables

- Reflecting on and on Etwinning between Italy and Turkey
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 - 2nd form /C School Year 2012/2013
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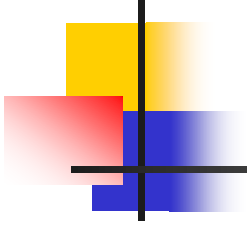
Potato Pogaca



Ingredients

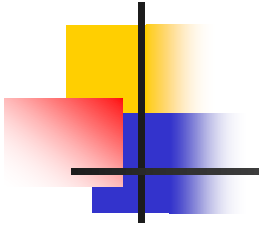
- 2 cups of milk
- A cup of oil
- One egg
- One egg yolk
- One spoon of salt
- A pocket of baking powder
- One spoon of sugar
- A cup of yogurt
- Enough flour
- 3-4 potato
- Enough dill , sesame , black seed





- Put in a bowl flour, yogurt, sugar, salt, milk, oil, baking powder.
- After that mix them all.



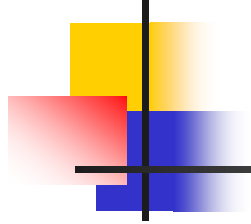


- Get a hold of it, after mixing them at all.



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- Boil and mash of potatoe
 - After mix with dill.





- Get the dough pieces.
- Put into the materials.
- Put it into the oven after shape it.
- Put on the sesame and black seed.
- Bake it in 200°.



ENJOY IT!



Note : You should eat with tea .

