



### **Ingredients**

Brik dough/  
alternatively Yufka  
1 potato  
½ bunch parsley  
tuna in oil  
1 onion  
eggs  
capers  
oil  
lemon

Boil the potatoes in salted water, peel, and mash with a fork.

Fry the diced onion and parsley briefly in oil. Then mix the potatoes, onions, parsley, capers, and drained tuna and season with salt and pepper.

To fill the dumplings, add the topping so that there is a ring in the middle for the egg. Crack the egg into this ring, but do not whisk it.

Season again with salt and pepper and close the pockets.

Carefully place the filled dumpling in the frying oil and fry on both sides. Serve with lemon quarters.

Alternatively, you can fill the dumplings with scampi or chicken.