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CUISINE

BY HAZAL YILDIRIM



# "GAVURDAG" "SPOON SALAD" CHOPPED TOMATO, WALNUT & SUMAC SALAD

**Cooking Time: 20 min.**

**Serves: 4**

## INGREDIENTS

- 6 ripe tomatoes
- 1 red onion
- 1 bunch of mint
- 115 gr walnuts
- 3 green peppers
- 1 tbsp. sumac
- 2 tbsp. pomegranate molasses
- 60 ml olive oil
- 1 tbsp. apple vinegar
- 1 tbsp. salt
- 150 gr pomegranate seeds

## INSTRUCTIONS

Quarter the tomatoes, remove the white centers and then finely chop. Finely chop the red onion. Discard the mint and parsley stalks and finely chop the leaves. Finely chop the walnuts. Cut the green peppers and the in half and remove the seeds and stalks. Finely chop.

Mix all the chopped ingredients together in a salad bowl.

Mix the sumac, molasses, olive oil, vinegar and salt together, pour onto the salad and toss. Sprinkle the pomegranate seeds on top and serve.

# "DOLMA" STUFFED GRAPE LEAVES

**Cooking Time: 1 hr. 30 min.**

**Serves: 8**

## INGREDIENTS

- 2 tbsp. olive oil
- 2 onions, minced
- 2 cloves garlic, finely minced
- 1/2 cups uncooked long-grain white rice
- 3 tbsp. tomato paste
- 2 tbsp. dried currants or raisins
- 2 tbsp. pine nuts
- 1/2 tsp. ground cinnamon
- 3 tbsp. fresh chopped mint leaves
- 1 tbsp. dried dill weed
- 1 tsp. ground mace
- 1 tbsp. ground sumac
- 2 tbsp. pomegranate molasses
- 8-oz jar grape leaves

## INSTRUCTIONS

In a saucepan, heat the oil over medium heat and add onions & garlic. Sweat the onions & garlic until tender, then add the rice and enough hot water to cover. Cover the saucepan and simmer over low heat until the rice is half cooked,

Rinse the leaves in warm water and set in a colander to drain. Trim off any stems. When the rice is ready, stir in all the other ingredients and mix well. Take one grape leaf and place it smooth side down, veiny sides up. Place about 1 teaspoon or 1 tablespoon (depending on how big the leaf is) of rice mix at the bottom of the leaf. Fold the sides and then roll the leaf from bottom to top. Repeat with the remaining ingredients.

Place a steaming rack in a pot and arrange the dolmas on the steamer. Place enough water at the bottom of the pot to almost reach the bottom layer of dolmas. Cover and simmer over low heat for 35 to 45 minutes, or until rice is totally cooked.





# "KATMER"

## CRUNCHY PANCAKES WITH PISTACHIO & CLOTTED CREAM

**Cooking Time: 1 hr.**

**Serves 8**

### INGREDIENTS

- 4 sheets of filo pastry
- 2 tbsp. melted unsalted butter
- 55 gr / 2 oz. clotted cream, Turkish kaymak or mascarpone cheese
- 60 gr / 4 tbsp. finely crushed, unsalted pistachios
- 30 ml / 2 tbsp. sugar

### INSTRUCTIONS

Take the filo sheets out of the fridge 30 minutes prior using to bring to room temperature. Place two filo sheets on top of another on a dry surface. Leave a margin of about 4 cm (1.5 in) around the edges and place little dabs of the clotted cream all around the filo sheet. Sprinkle the finely crushed pistachios and sugar evenly over the cream.

Place the remaining 2 filo sheets on top. Brush the edges of the top filo sheet with 1 tbsp. of melted butter. Wet your hands and fold over each side of the pastry (about 2 cm / 1 in) to make a parcel. Seal the edges with your wet hands and the brushed melted butter.

Coat the remaining 1 tbsp. melted butter around a large, non-stick frying pan, over medium heat. Place the filo parcel into the pan (with the wrapped edges down) and cook for 2 minutes, as it will get golden. Turn the pancake over gently and cook for another 1,5 minutes or until golden.



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