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# Turkish Cuisine

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## Red lentil soup

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5 cup red lentils  
5 onion  
5 spoon flour  
5 carrot  
2,5 spoon pepper or tomato paste  
salt  
5 tea spoon pepper  
5 lt water  
10 spoons oil

1. Roast the thinly sliced onions until they get pink with the oil
2. Add the flour and keep roasting it with low heat
3. Add the paste, the tiny cubes of carrots and the lentils which have been thoroughly washed and strained
4. Add 1 lt of water and mix it. close the pot's lid. Leave on low heat until the lentils and carrots soften.
5. After the soup is cooked, put it in the blender and mix it.
6. Add pepper and salt.
7. If you think it is too dense, add as much water as you would like to balance the density you would prefer.

## Kisir

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10 cups of fine bulgur  
6 onion  
35-40 pieces of green onion  
15 tomatoes  
20-25 green pepper  
10 lemons  
2,5 cup olive oil  
10 teaspoons of red pepper or 1 spoon of pepper paste  
salt

1. Pour 1-2 cups of boiled water on the fine bulgur and close the lid
2. Wash the onions, tomatoes and peppers and cut them into very tiny pieces
3. Once the bulgur soaks up the water, add the thinly sliced onion, salt, red pepper and mix them all.
4. Add the vegetables, oil and lemon juice

## Mucver

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9 zucchinis  
9 eggs  
3 tea glass of oil  
3 cup of shredded cheddar cheese  
5 cups of flour  
pepper  
red pepper  
salt

PREHEAT THE OVEN TO 180 DEGREES

1. Peel the zucchinis and grate them
2. Mix the eggs, oil, salt and the spices in a cup
3. Add the cheese and the zucchinis to a large bowl, then add the egg and spices mixture
4. Finally add the flour and mix thoroughly
5. Oil the baking tray and pour your mix on the tray
6. Once its cooked in the oven, cut into pieces and serve

## Mozaik Pasta

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1 kg petibor biscuits  
3,5 cup of milk  
10 spoons of cacao  
15 spoons of sugar  
10 spoons of melted butter/margarine  
3 cup of walnuts (optional)

1. Break the biscuits into small pieces, be careful about not making them too tiny
2. Melt the margarine on a pan
3. Add the melted margarine, milk, sugar –basically all the ingredients- to the biscuits. Walnuts too, if you chose to use walnuts.
4. Mix thoroughly and pour the mix on to a plastic foil/wrap. Give it a triangular shape and freeze it for 2-3 before serving.