# Turkish Cuisine

### Red lentil soup



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



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

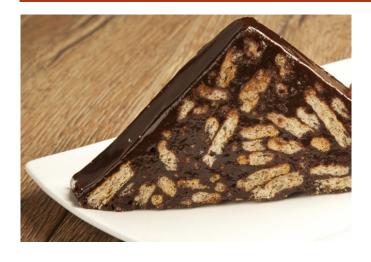


9 zucchinis
9 eggs
3 tea glass of oil
3 cup of shredded cheddar cheese
5 cups of flour
pepper
red pepper
salt

#### 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**



1 kg petibor biscuits3,5 cup of milk10 spoons of cacao15 spoons of sugar10 spoons of melted butter/margarine3 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.