



# HATAY CUISINE IN FOUR SEASONS

A COOK BOOK FROM THE CHEFS OF UNESCO  
HATAY GASTRONOMY HOUSE



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## INTRODUCTION

Some cities have a unique colour that makes them different from other places. Hatay is one of these cities and a part of my heart. Hatay where you can find the touches of many civilizations that it hosted has welcomed everyone with humility. The city embraces everyone nicely, sensitively and sincerely and thus it has a unique place among other cities. It is necessary to take a walk around the streets and bazaars of Hatay, get a sense of the city and meet people who have different faiths and languages in order to understand this uniqueness.

Hatay cuisine which is combined with the generosity of its fertile lands and delicious dishes of civilizations has gained a reasonable fame among the world cuisine. It was shaped by the variety and togetherness of many cultures, Hatay is a “City of Gastronomy” that is officially registered by UNESCO since November 2017. We, as the people who really loves and owe a lot to the city, make a great effort to share special aspects of the city with the world and to be a part of the city’s peacefulness and calmness with our guests together. Hatay Gastronomy House, which we have gave to city within Hatay Metropolitan Municipality has offered an opportunity to taste Hatay cuisine to guests since it was opened. The gastronomy house is an old Antakya house which is known as “Aslanli Konak”. People who visit the House not only have a chance to meet the cuisine of a city, but also a city culture and the vitality of children who have grown up playing in the yard of Konak (mansion). Also a reproduction of an 5th century AD Aslanli Mozaik (mosaic with lion) which is smuggled during the time of Frenchs’ dominancy at the city has been exhibiting in the mansion has dining rooms which have signs of Roman, Seljuk, Ottoman, Republic and modern periods.

Our chefs of Hatay Gastronomy House who have a deep knowledge about city’s gastronomy and introduce our cuisine to next generations and our guests by their devoted efforts created this great book with the thought that “spoken words fly away, written words remain”. Hatay has hundreds of dishes that are signs of the ancient history and city’s cultural diversity. In this book, we include sixty of them that can be cooked in each season. I wish our recipes in this great book to bring you the abundance of Hatay and the land of peace, calm and love. Wishing you happiness and health.

**Assoc. Prof. Lütfü SAVAŞ**

MAYOR OF HATAY METROPOLITAN MUNICIPALITY



# UNESCO Hatay Gastronomi Evi





**UNESCO HATAY GASTRONOMY HOUSE** has opened in March 2019 under the guidance of dear Mayor of Hatay, Assoc. Prof. Lütfü Savaş and with the attempt, support and great effort of his wife Prof. Dr. Nazan Savaş.

Aslanli Konak which was built within a museum project has been changed into UNESCO Hatay Gastronomy House with the attempt of Mayor of Hatay Assoc. Prof. Lütfü Savaş to offer public all delicious foods of the region including breakfast, lunch and dinner.

In Gastronomy House both regional dishes are served and workshops for several mezes and regional dishes are hosted.

UNESCO Hatay Gastronomy House is located between Asi River and Kurtuluş Avenue which are in the historical city center of Antakya district. Ulu Mosque, Sarimiye Mosque, Nakip Mosque, Turk Katololik Church and Musevi Synagogue are some places near to the House which is located between Zenginler Neighborhood, Kirk Asirlik Turk Yurdu Avenue and Prof. Ataman Demir Street.

The most important data source that we have about the origin form of the House is cadastral map sheets which were prepared by French in 1929.

Hatay which has 600 kinds of dishes has been chosen as “City of Gastronomy” by UNESCO in 2017. UNESCO Hatay Gastronomy House which is named as Aslanli Konak as a result of Hatay Metropolitan Municipality’s project and is said that it has a 250-years history consists of five different rooms.



**Coffee Room** Regional double roasted coffee is indispensable for Antakya people. Coffee is served in a small tea glass here and that is called as “suvari”.

The coffee of Antakya is stronger and darker than typical Turkish coffee because of having double roasted

coffee beans. If you wish you can grind unroasted coffee beans by using coffee milling machine on your own and then you may ask for a fresh coffee in coffee room.



**Rome Room** has decorated with furniture and objects of the period. In the room, there is a reproduction of “Aslan Figurlu” (Figure with Lion) mosaic which is smuggled by French to America during the time of their occupation. The original mosaic has been exhibiting in The Baltimore Museum of Art. The mosaic was made by a master of mosaic from Hatay.

Moreover, SOTERIA mosaic which is another reproduction stands on the right side of the Konak’s entrance. It was found as a bathroom flooring around Narlica village in Antakya. Soteria is depicted as a plump woman. Her hair is long down to shoulders and she has crown with a laurel-wreath. Also, she wears a Byzantine style necklace. Depiction of a calm and healthy looking woman is symbolized in the mosaic.

The other mosaic in our House has an ancient Greek phrase written on it: “Be cheerful, live your life”. In mosaic, there is a skeleton lying down with a drinking glass in his hand along with a wine pot and bread. This art of work is unique in Turkey.



**Rooms of Seljuk and Ottoman Period** have objects that visualize the related periods and each chair in the room has decorated with figures of the two periods.

**Room of Republic Period** refers to Atatürk and simplicity of the room is a reflection of elegance.

Aslanli Konak which has Modern Salon and Kucuk Teras has become a haunt for both domestic and foreign tourists since the day it was opened.

UNESCO Hatay Gastronomy House has furnished with the furniture, glass and mirror arts that are unique to Hatay; also history, art and workmanship have combined with informatics in the House.

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Mezes

## HUMMUS WITH OLIVE OIL

4-6 SERVINGS

COOKING TIME: 8-10 minutes

### INGREDIENTS:

3 cups boiled chickpeas  
 1 cup of tahini  
 1 tsp cumin  
 1 tbsp. lemon juice  
 1 clove of garlic  
 2 tsp salt  
 1 cup of ice water  
 1 tbsp. oil

### For Topping:

Cumin, hot pepper flakes,  
 parsley, cucumber pickle,  
 tomato, olive oil

### HOW TO COOK:

Cook the soaked (for 1 day) chickpeas until smooth and set aside to cool. Then, put them into the food processor. Pour some ice water and process them firmly until smooth. Add tahini, lemon juice, cumin, garlic, salt and some ice water to processor, then blend all. Keep running the processor until smooth consistency. Spoon the mixture into a dish. Sprinkle it with garnish, spices and parsley and swirl olive oil over the top. Hummus is ready to be served.

*Bon appetit.*



## BABA GANAUSH

4-6 SERVINGS

COOKING TIME: 30 minutes

**INGREDIENTS:**

5 tomatoes  
5 hot peppers (green)  
5 capia peppers  
3 eggplants  
1 tsp salt  
2 cloves of garlic  
1 tbsp. olive oil

**HOW TO COOK:**

Roast the tomatoes, eggplants and peppers. Then, peel them all. Sieve the peeled ingredients and chop up them. Add salt, garlic and olive oil. Lastly, mix all properly and serve.

*Bon appetit.*



## PEPPER WITH WALNUTS

4-6 SERVINGS

COOKING TIME: 15 minutes

### INGREDIENTS:

2 toasts  
 200g walnut kernels  
 3 tbsp. hot pepper paste  
 5 dried red peppers  
 ¼ cup of tahini (50g)  
 1 tsp cumin  
 Some ice cubes

### HOW TO COOK:

Soak toasts until soften. Process the ingredients (except walnuts) in food processor. Add walnuts when the mixture has the consistency of an earlobe. Then, process all again. Do not make walnuts too small. Add olive oil on top. In terms of taste, you can add some pomegranate sour as well. Cevizli Biber is ready to be served.

*Bon appetit.*



## TAHINI-BASED SAUCE

4-6 SERVINGS

COOKING TIME: 8-10 minutes

**INGREDIENTS:**

300g tahini  
1 tbsp. lemon juice  
1 tsp salt  
1 cup of parsley  
2 cups of cold water (400 ml)

**HOW TO COOK:**

Firstly, put tahini, lemon juice and salt into a mixing bowl. Next, add cold water to the mixture slowly. Mix the ingredients until the mixture has the consistency of an earlobe. Finally, add parsley. Mix all the ingredients once again and the taratur is ready to be served.

*Bon appetit.*



## PEPPER WITH YOGURT

4-6 SERVINGS

COOKING TIME: 20 minutes

**INGREDIENTS:**

250g strained yogurt  
5 roasted (green) and capia  
peppers  
2 cloves of garlic  
½ tsp salt

**HOW TO COOK:**

Firstly, roast peppers and peel. After cooling process chop them finely. Then add peppers into the strained yogurt. Add the garlic and onion as well. Serve your dish when everything well mixed.

*Bon appetit.*



## EGGPLANT WITH YOGURT

4-6 SERVINGS

COOKING TIME: 20 MINUTES

### INGREDIENTS:

250g strained yogurt  
3 medium eggplants (long and thin ones)  
2 cloves of garlic  
½ tsp salt

### HOW TO COOK:

Firstly, roast the eggplants and peel. Allow to cool for a few minutes and then chop them in medium size. Add chopped eggplants to the strained yogurt. Add garlic and salt. Serve your dish when all the ingredients are blended.

*Bon appetit.*



## THYME SALAD

4-6 SERVINGS

COOKING TIME: 8-10 minutes

**INGREDIENTS:**

100g thyme  
1 medium tomato  
5 spring onions  
1 capia pepper  
½ cup of chopped  
parsley  
1 tbsp. olive oil  
2 tsp pomegranate sour  
1 tsp salt

**HOW TO COOK:**

Put the thyme into a bowl. Chop tomatoes, capia peppers, spring onions and parsley and add into the bowl. Add olive oil, pomegranate sour and salt as well. Serve the salad after blending all the ingredients.

*Bon appetit.*





## OLIVE SALAD

4-6 SERVINGS

COOKING TIME: 8-10 minutes

### INGREDIENTS:

250g indigenous green olives  
1 tomato  
1 capia pepper  
1/3 lemon  
1 clove of garlic  
½ cup of parsley  
1 tbsp. olive oil  
2 tsp pepper paste

For Topping:  
Olive oil and pomegranate sour

### HOW TO COOK:

Firstly, pit olives, then dice the tomato and capia pepper. Also slice the lemon and chop the parsley. Put all the ingredients into a bowl and add olive oil. Make a thin sauce by mixing olive oil and pepper paste. Combine the sauce with the mixture.

*Bon appetit.*



## PEPPER DIP

4-6 SERVINGS

COOKING TIME: 8-10 minutes

### INGREDIENTS:

5 Hatay bas peppers (dried red peppers can be used)  
 1 tbsp. pepper paste  
 2 tomatoes  
 10 spring onions  
 A small bunch of parsley  
 A pinch of mint (fresh or dried)  
 2 tsp basil  
 1 tsp cumin  
 1 tbsp. olive oil

### HOW TO COOK:

Mix soaked (for 1 day) and softened peppers with finely chopped tomatoes, spring onions and parsley, then pass the mixture through a sieve. When other ingredients are added, pepper dip can be served.

*Bon appetit.*



## BULGUR SALAD

4-6 SERVINGS

COOKING TIME: 20 minutes

### INGREDIENTS:

250g brown fine bulgur  
 1 tbsp. hot pepper paste  
 3 Hatay bas peppers (dried red peppers can be used)  
 2 tsp tomato paste  
 1 cup of chopped spring onion  
 1 cup of chopped mint  
 1 cup of chopped parsley  
 3 tbsp. olive oil  
 2 tbsp. pomegranate sour

Garnish kisir with lettuce, tomato, cucumber and lemon slices.

### HOW TO COOK:

Soak the fine bulgur. Set aside to rest for 15 minutes and then add hot pepper paste. You may add soaked (for 1 day) and finely chopped Hatay bas pepper if desired. After adding the remaining ingredients mix well and then serve.

*Bon appetit.*



## MEATBALLS WITH BULGUR

4-6 SERVINGS

COOKING TIME: 20 minutes

### HOW TO COOK:

Soak the fine bulgur and set aside. Then, add pepper paste and ground beef to the bulgur and knead well. Allow kneaded meatballs mix to rest for 10 minutes.

After washing the spinach thoroughly, chop roughly. Chop the onion, capia pepper and garlic finely. Sauté them in a pot. Add spinach and keep sautéing for a further 5 minutes, then leave to cool.

Meanwhile, roll the meatballs to make them plum-size and push in the middle of each ball with your finger. Cook for 10 minutes in the boiling water and leave it to cool. While meatballs are boiling, pour a little of olive oil to the water to prevent stick meatballs to each other.

Mix the garlic, olive oil and pepper paste for the sauce. Then drizzle your sauce over the meatballs.

*Bon appetit.*

### INGREDIENTS:

For meatballs:  
150g fine bulgur  
100g ground beef  
2 tsp pepper paste

For the spinach dip:  
A bunch of spinach  
½ onion  
1 capia pepper  
2 cloves of garlic  
2 tbsp. olive oil

For the sauce:  
1 tbsp. olive oil  
2 tsp pepper paste  
1 clove of garlic



## SALAD WITH REGIONAL CHEESE

4-6 SERVINGS

COOKING TIME: 8-10 minutes

### INGREDIENTS:

200 gr surk (regional cottage cheese)  
2 tomatoes  
2 capia peppers  
1 medium onion  
A pinch of parsley  
2 tsp pepper paste  
2 tbsps. olive oil

### HOW TO COOK:

Cut all the ingredients into cubes. Then put the onion, olive oil and pepper paste into a bowl and mix together. Add all the ingredients, mix thoroughly and serve your salad.

*Bon appetit.*



## DRIED FAVA BEANS DIP

4-6 SERVINGS

COOKING TIME: 30 minutes

### INGREDIENTS:

250g dried green beans  
50g dried fava beans  
100g tahini  
2 cloves of garlic  
2 tbsp. lemon juice  
2 tsp salt

### For Topping:

Cumin, hot pepper flakes, lemon juice, parsley, olive oil, cucumber pickle (optional)

### HOW TO COOK:

Pour water into a bowl as it covers the dried green beans and dried fava beans. Leave them in the bowl for 1 day. Boil them over the hob the day after. Crush the beans thoroughly using a pestle and mortar. Add the other ingredients, keep mixing and crushing. Put the mixture on a copper dish and squeeze lemon on. Add olive oil and spices. Scatter with parsley and serve.

*Bon appetit.*



## REGIONAL HASH BROWNS

4-6 SERVINGS  
COOKING TIME:  
8-10 MINUTES

### INGREDIENTS:

1.5 cups of finely chopped spring onions  
1 cup of finely chopped parsley  
1 cup of finely chopped mint  
½ cup of green garlic  
½ cup of flour  
6 eggs  
1 tsp black pepper  
2 tsp hot pepper flakes  
2 tsp salt

### HOW TO COOK:

Mix all the ingredients in a bowl and set aside for 5 minutes. Add oil to Hatay's occe pan and take enough mixture, then add to the pan. When one side cooked flip occe onto the other side to cook.

Note: You can use teflon (non-stick) pan instead of occe.

*Bon appetit.*



## TEBBULE (PARSLEY SALAD)

4-6 SERVINGS

COOKING TIME: 4-6 minutes

### INGREDIENTS:

3 cups of parsley  
1 cup of mint  
2 medium tomatoes  
1 cup of fine bulgur  
2 tbsp. olive oil  
2 tbsp. pomegranate sour  
A pinch of salt  
1 tbsp. lemon juice

### HOW TO COOK:

Chop parsley and mint, cut the tomatoes into cubes. Blend all the ingredients in a bowl well. Parsley salad is ready to be serve.

Note: You can garnish the parsley salad with pomegranate seeds before serving.

*Bon appetit.*







Warm  
Starters

## HUMMUS WITH BUTTER

4-6 SERVINGS

COOKING TIME: 25 minutes

### INGREDIENTS:

3 cups of boiled chickpeas  
 1 cup of tahini  
 A pinch of cumin  
 1 tbsp. lemon juice  
 A clove of garlic  
 2 tsp salt  
 1 cup of ice water  
 1 tbsp. oil

### For Topping:

Cumin, hot pepper flakes,  
 cucumber pickle, tomato,  
 butter, pine nuts, parsley

### HOW TO COOK:

Cook the chickpeas that soaked the day before. When chickpeas are cool process them in food processor and pour ice water and keep running the processor until the chickpeas are thin. Add the other ingredients and blend. When hummus is ready hollow out the center. Then, top with the spices and add pine nuts that are sautéed in butter. Hummus is ready to be served.

*Bon appetit.*



## ALI NAZİK (Kebab with Yogurt)

4-6 SERVINGS

COOKING TIME: 20 minutes

### INGREDIENTS:

250g strained yogurt  
3 medium eggplants (long and thin ones)  
2 cloves of garlic  
½ tsp salt

### For Topping:

200g lean sirloin or rib steak (julienne)  
2 capia peppers  
2 tbsp. butter  
A pinch of salt

### HOW TO COOK:

Roast eggplants, peel the dark skins and leave to cool. Chop them when they are cool enough. Then, put chopped eggplants, strained yogurt, garlic and salt into a mixing bowl. Place the mixture on an appetizer plate and allow a space in the middle of plate. Sauté the meat and capia peppers in butter. Then, put them in the middle of the plate. Ali Nazik is ready to be served.

*Bon appetit.*



## ORUK (Stuffed Meatballs)

OVEN  HOB  GRILL

10 SERVINGS

COOKING TIME:

15 MINUTES

### INGREDIENTS:

For the meatballs mix:

250g meat (lean)  
250g fine bulgur  
1 tbsp. pepper paste  
1 onion  
1 tbsp. cumin  
2 tsp dried mint  
2 tsp paprika  
2 tsp salt

For the filling:

200g ground beef (low-fat)  
1 large onion  
¼ cups of olive oil  
1 tsp salt  
¼ bunch of parsley  
½ tsp black pepper  
½ cup of walnuts (chopped)  
Sunflower oil (for frying)

### HOW TO COOK:

For the filling: Sauté the ground beef. Add other ingredients and mix. Leave it to cool. Take big walnut sized balls from the prepared meatball mix and push your finger. Then, roll them with using your index finger to make them thin and long. Fill them with the filling mixture. Pinch the edges and give a shape. Fry the prepared stuffed meatballs in plenty of hot oil. Leave it on a paper towel for a while to release excessive oil and then serve.

*Bon appetit.*



## SEMBUSEK (Stuffed Pastry with Ground Beef)

OVEN  HOB  GRILL

10 SERVINGS

COOKING TIME: 45 minutes

### INGREDIENTS:

3 cups of flour  
1 cup of hot water  
400g ground mutton  
1 onion  
2 tsp black pepper  
225g butter  
Salt

### HOW TO COOK:

Add salt to two cups of flour and create a hole in the middle and pour hot water. There is a soft dough now. Sprinkle a cup of flour on counter and put the dough on the floured counter. When the dough is tight leave it to rest for 30 minutes. Sauté the ground mutton in a pan and let it absorb the water. Add finely chopped onion and salt to the pan, then cook the ground mutton. Dust the top of it with black pepper and allow to cool. Divide the dough into around 20 pieces and fold them with butter. Repeat the same process for 3 times to form 10-cm rounds. Fill the dough pieces with the filling mixture and then close them to form a half moon. Oil and place all on the tray.

Heat the oven to 200°C and cook until glow.

*Bon appetit.*



## PASTRY WITH GROUND BEEF

OVEN  HOB  GRILL

20 SERVINGS

COOKING TIME: 60 minutes

### INGREDIENTS:

1kg flour  
 ½ cup of oil  
 1 tsp baking soda  
 1 cup of yogurt (200g)

For the filling ingredients:  
 350g ground beef (lean)  
 2 onions  
 2 tsp tomato paste  
 Pomegranate sour  
 ½ bunch of parsley  
 Salt  
 Black pepper

### HOW TO COOK:

Prepare a dough with mixing the related ingredients and leave to rest for 30 minutes. Mix ingredients for the filling and put some mixture on the walnut sized dough pieces. Take a walnut sized dough, grease and extend it to shape. Seal both ends of the pastry. Then, oil and extend again. Do the same for 4 times and put the mixture on top of dough. Oil and bake the pastry in oven over the medium heat.

*Bon appetit.*



## KULCE (Pastry with Fennel Seeds)

OVEN  HOB  GRILL

10 SERVINGS

COOKING TIME: 45 minutes

### INGREDIENTS:

1kg flour  
1 packet of yeast  
3 tbsp. sumra (fennel seed)  
3 tbsp. sesame  
1.5 tbsp. black cumin  
250g butter  
½ cup of oil

### HOW TO COOK:

Knead the flour, warm water, yeast and oil together. Add sesame, fennel seed and black cumin and keep kneading. Then, cover with a cloth and leave to stand for 30 minutes. Take small pieces from the raised dough. Oil the dough well and roll out. Fold the dough just like folding a handkerchief and roll one end to towards the other end. Put them in an oiled tray so as to be evenly spaced. Sprinkle some sesame and black cumin and then let it rest for 20 minutes. Bake until golden.

*Bon appetit.*





Soups



## EKŞİ AŞI (Soup with Pomegranate Syrup)

OVEN  HOB  GRILL

6 SERVINGS

COOKING TIME: 30 minutes

### INGREDIENTS:

½ kg eggplants  
 1 kg tomatoes  
 1.5 tbsp. margarine  
 2-3 cloves of garlic  
 1 onion  
 2 tsp sugar  
 2 tbsp. flour  
 1 tsp paste  
 1 tbsp. pomegranate sour  
 1 tbsp. salt  
 1 tbsp. mint

### HOW TO COOK:

Sauté the onion and garlic in oil. Add the chopped eggplants and keep sautéing until cook. Pass the peeled tomatoes, mixture of water, flour and pomegranate sour through a sieve. Then, add sugar, salt and four cups of water. Leave the mixture to cook and start to prepare meatballs.

For the meatballs: Take walnut sized pieces from the oruk meatballs. Push to the middle softly to make a small hole and shape oval. Purée the tallow within food processor, add salt and mint. Then, put this mixture inside to the meatballs slightly and cover the hole. Add the meatballs to the boiling soup and keep boiling until cook. For the meatballs see p. 53.

*Bon appetit.*



## YOĞURT AŞI (Soup with Yogurt)

OVEN  HOB  GRILL

6 SERVINGS

COOKING TIME: 30 minutes

### INGREDIENTS:

For the meatballs mix:

250g meat (lean)

250g fine bulgur

250g tallow

1 tbsp. pepper paste

1 onion

1 tbsp. cumin

2 tsp dried mint

2 tsp paprika

2 tsp salt

4 tbsp. salted yogurt

100g rice

5 cups of water

2 tsp dried mint

2 tsp margarine

### HOW TO COOK:

Firstly, wash the rice and then boil in water until it is soft. Add the salted yogurt carefully to prevent the yogurt from curdling. After it boils 15-20 minutes, put the meatballs in. Sprinkle mint on the soup and keep boiling for a while. It is ready to be served. For the meatballs see p. 53.

*Bon appetit.*



## SOUP WITH PASTY

OVEN  HOB  GRILL

20 SERVINGS

COOKING TIME: 45 minutes

### HOW TO COOK:

Sauté ground beef until its colour changes. Add the butter and onions and keep sautéing. Remove pan from the heat when onions are golden. Set aside  $\frac{1}{4}$  of the mixture. Add chopped walnuts and parsley to  $\frac{3}{4}$  and leave it to cool. For the dough: Sift flour, add salt and water. Knead the mixture until it has the consistency of an earlobe. Set aside  $\frac{3}{4}$  of the dough for pastry and  $\frac{1}{4}$  for meat pasties (manti). Divide  $\frac{3}{4}$  of the dough into small pieces. Roll out the dough to make 20-cm sized circle shapes with rolling pin. Put the mixture over them and shape them triangle. Add salted yogurt to the heated water in pot. Add dried mint, prepared meat pasties, boiled chickpeas and rice. Cook until the pasties rise to surface.

### INGREDIENTS:

700g flour  
500g ground beef  
2 onions  
 $\frac{1}{2}$  cup of chopped walnuts  
 $\frac{1}{2}$  bunch of parsley  
50g butter  
Black pepper, salt

### For the soup:

$\frac{1}{4}$  cup of rice  
1 cup of boiled chickpeas  
1 tbsp. salted yogurt  
4 cups of water  
Dried mint

*Bon appetit.*



## SOUP WITH WHEAT AND CHICKPEA

OVEN  HOB  GRILL

4-6 SERVINGS

COOKING TIME: 60 minutes

### INGREDIENTS:

1kg wheat  
500g spinach  
1 bowl of boiled chickpea  
2kg salted yogurt  
3 tbsp. oil  
A pinch of dried mint  
1 tsp salt

### HOW TO COOK:

Put the soaked wheat in a pot. Squeeze spinach to release its water and pour into the pot. Add the salted yogurt while stirring slowly to prevent it from curdling. When it starts to boil add chickpeas and keep cooking. Lastly, add oil, salt and dried mint and stir the soup.

*Bon appetit.*



## SOUP WITH GREEN LENTIL

OVEN  HOB  GRILL

6 SERVINGS

COOKING TIME: 30 minutes

### INGREDIENTS:

2 cups of boiled green lentil  
1 onion  
¼ cup of coarse bulgur  
2 tbsp. ghee  
2 tsp paprika  
1 litre of boiling water

### HOW TO COOK:

Put a tablespoon of ghee in a pot and sauté thinly sliced onions until turns golden. Add boiled lentils and stir. Add boiling water and then bulgur. Remove from the heat when bulgur cooked. In a separate pan, heat the paprika in ghee. Drizzle heated oil over the soup and serve hot.

*Bon appetit.*



## SOUP WITH SALTED YOGURT

OVEN  HOB  GRILL

10 SERVINGS

COOKING TIME: 35 minutes

### INGREDIENTS:

5-6 tbsp. salted yogurt  
6 cups of water  
¼ cup of rice  
2 tbsp. oil  
2 tsp dried mint

### HOW TO COOK:

Wash the rice and boil in water. Add the salted yogurt and heat. Boil the soup for 15-20 minutes and add the mint heated in oil.

*Bon appetit.*



## KUMBURSIYE (Soup with Meat)

OVEN  HOB  GRILL

6 SERVINGS

COOKING TIME: 35 minutes

### INGREDIENTS:

250g diced beef  
1 clove of garlic  
2 tbsp. ghee  
500g shallots  
200g salted yogurt  
1 tsp paprika  
1 tsp dried mint  
4 cups of boiling water

### HOW TO COOK:

Boil the meat. Heat a tablespoon of ghee in a pot over high heat. Put the peeled garlic and onions into the pot and sauté in ghee. Add boiled meat and water, then bring all to a boil. Then, add salted yogurt and keep boiling for a while. Take the meal off hob and heat the remaining ghee in a pan over. Add paprika and mint, keep heating for a minute. Kumbursiye is served by drizzling heated butter over the top.

*Bon appetit.*



## SOUP WITH MEAT AND CHICKPEA

OVEN  HOB  GRILL

4-6 SERVINGS

COOKING TIME: 60 minutes

**INGREDIENTS:**

1kg shank  
2kg rice  
400g chickpeas Salt

**HOW TO COOK:**

Boil the shank and add rice. After adding boiled chickpeas, boil the mixture. Sprinkle the salt on soup. Remove the soup from heat when it starts to boil.

*Bon appetit.*







Main  
Dishes

## MAKLUBE (Upside Down Rice)

OVEN  HOB  GRILL

10 SERVINGS

COOKING TIME: 45 minutes

### INGREDIENTS:

1kg eggplants (long and thin ones)  
 ½ kg diced beef  
 2 cups of rice  
 4 cups of water  
 200g pine nuts  
 4 tbsp. butter  
 Ground allspice, black pepper, salt, oil

### HOW TO COOK:

Peel the eggplants in stripes and cut them into thin slices. Leave eggplants in salt to get rid of its bitter water. Dry and then fry eggplants in hot oil. Meanwhile, cook the diced beef. Put the cooked meat into a serving pot and place the fried eggplants on the edges of pot roundly. Add the washed rice, 2 tbsp. of butter, salt, black pepper and 4 cups of water (1l) to the pot. Cover them with placed eggplants. Put a lid on the pot and cook over the low heat for 20 minutes. Allow it to cool for 5 minutes and then flip the pot onto a serving plate. Garnish with fried pine nuts in butter.

*Bon appetit.*



## AŞUR Wheat, Chickpea and Meat Mixture

OVEN  HOB  GRILL

10 SERVINGS

COOKING TIME: 45 minutes

### INGREDIENTS:

500g meat (low-fat)  
500g wheat  
1 cup of chickpea  
1 medium onion  
Pepper paste  
Butter  
Cumin, walnut kernels

### HOW TO COOK:

Soak wheat and chickpea in water for one night. In pressure cooker, boil the meat for 30 minutes and the chickpea for 20 minutes. Then, put them in a big pot. Add the wheat, chickpea and chopped onion respectively, sprinkle 2 teaspoon of cumin on it. Pour water that does not cover the ingredients totally. Note: Do not add salt for now. Cook the dish over low heat for 2.5 hours until the water is absorbed. Do not stir while cooking. Add pepper paste and salt after it has cooked. Now, stir and pound the dish with a big wooden spoon. Meanwhile, heat the butter, cumin and walnut in a pan. Drizzle the hot mixture over the dish. Then, serve asur.

*Bon appetit.*





## OKRA

OVEN  HOB  GRILL

10 SERVINGS

COOKING TIME: 30 minutes

### INGREDIENTS:

250-300g diced beef  
500g fresh okra  
2 onions  
30g butter  
2 cloves of garlic  
3 tomatoes  
Salt  
¼ cup of lemon juice

### HOW TO COOK:

Sauté the meat until the water is absorbed. Pour 400 ml of water over it and boil. Reduce the heat. In another pot, fry finely chopped onions and then add them to the meat. After adding water, boil for 10 minutes. Then, add okra and lemon juice and cook for a further 20 minutes.

*Bon appetit.*



## KEBAB WITH EGGPLANT BUNDLES

OVEN ✓ HOB ✓ GRILL ☐

6 SERVINGS

COOKING TIME: 60 minutes

### INGREDIENTS:

1kg eggplants (long and thin ones)  
1 onion  
½ kg shredded mutton  
Sunflower oil  
2 tsp salt  
1 tsp black pepper  
2 tsp fine breadcrumbs  
2 tomatoes  
2 peppers (green or red)  
For the sauce:  
½ kg tomato  
2 tsp paste

### HOW TO COOK:

Firstly, cut eggplants into thin slices. To make meatballs; mix the ground beef, fine breadcrumbs, black pepper and salt in a bowl and knead well. Fry the eggplant slices. For the bundle shape, lay out the eggplant slices in a bowl and put a meatball in the middle, then cover the meatball with eggplants. Flip the bowl and add a tomato slice and pepper. To make sauce; mix tomatoes and paste. Drizzle the sauce over the dish and bake in oven.

*Bon appetit.*



## FREEKEH PILAU

OVEN  HOB  GRILL

10 SERVINGS

COOKING TIME: 45 minutes

### INGREDIENTS:

1kg freekeh bulgur  
200g vermicelli  
200g boiled chickpeas  
3 litres of beef stock  
400g butter  
Salt  
Black pepper

### HOW TO COOK:

Melt the butter and sauté vermicelli. After adding the freekeh keep sautéing. Boil the beef stock and pour into the pot. Add boiled chickpeas, salt and black pepper, then mix them all. Set aside to rest for 25-30 minutes.

*Bon appetit.*



## SPINACH WITH YOGURT DIP

OVEN  HOB  GRILL

15 SERVINGS

COOKING TIME: 40 minutes

### INGREDIENTS:

1kg spinach  
250g ground beef or diced beef  
1 large onion  
½ cup boiled chickpeas  
5 tbsp. salted yogurt  
4 cloves of garlic  
2 tbsp. ghee  
Dried mint

### HOW TO COOK:

Sauté the meat in a pot until it turns brown. Add chopped onion to the pot. Add the washed and chopped spinach when onions turned lightly brown. Pour the water and put a lid on pot. Add the boiled chickpea, chopped garlic, salted yogurt and dried mint, then stir. Put lid on the half of pot and cook the dish over medium heat until it has consistency.

*Bon appetit.*



## STUFFED DRIED EGGPLANT WITH FREEKEH

OVEN  HOB  GRILL

15 SERVINGS

COOKING TIME: 60 minutes

### INGREDIENTS:

30 dried eggplants  
1 tbsp hot pepper flakes  
500g ground beef (low-fat)  
A pinch of cumin  
4-5 crushed garlics  
A full pinch of dried mint  
1 cup of freekeh bulgur  
½ cup of bulgur  
2 tbsp. tomato paste  
1 tbsp. pepper paste  
2 tbsp. pomegranate sour  
1 cup boiled chickpeas  
Water (as much as is required)

### HOW TO COOK:

Boil the eggplants in a boiling water for 3-4 minutes and right after shock them in cold water. Put the remaining filling ingredients in a mixing bowl and blend. Fill eggplants with the prepared mixture, but leave 1-finger space. Then, put them in a pot. For the sauce, hot water and tomato paste are mixed in an another bowl. The sauce is poured over the stuffed eggplant. Add the sunflower oil. Cover the stuffed eggplants with a heat resistant dish and cook over the low heat for 50-60 minutes. In a pan, heat the hot pepper flakes in butter and drizzle it over the stuffed eggplants, then serve.

*Bon appetit.*





## MORTADELLA (Meat Rolls)

OVEN ✓ HOB ✓ GRILL ☐

10 SERVINGS

COOKING TIME: 30 minutes

### HOW TO COOK:

Add some water to food processor and pulse the sheep-tail's and meat in for 3 times. Butter can be added instead of sheep-tail's fat. Add the fine breadcrumbs, an egg and spices, then knead well. Add the pistachio to kneaded meat and shape it into roll. Fry the meatball in oil. For the sauce, add ingredients into a pot and boil. Cut meatball into 3-5 slices and put them in a wide serving platter.

### INGREDIENTS:

500g ground beef (grinded well)  
50g sheep-tail's fat or butter  
1 egg  
2 cloves of garlic  
2 tsp cumin  
2 tsp black pepper  
½ cup of pistachio kernels  
1 cup of fine breadcrumbs  
1 cup of oil  
3 cups of water  
1 tbsp. tomato paste  
1 tbsp. vinegar  
Salt

### For the sauce:

1 tbsp. butter  
1 tbsp. flour  
1 tbsp. tomato paste  
1 clove of garlic  
1 tsp cumin  
1 tsp black pepper  
1 cup of beef stock

Pour a few spoons of the sauce over the mortadella before serving.

*Bon appetit.*



## TRAY KEBAB WITH VEGETABLESI

OVEN  HOB  GRILL

6 SERVINGS

COOKING TIME: 20 minutes

### INGREDIENTS:

1kg ground beef  
(medium-fat)  
400g onions  
A bunch of parsley  
100g long green peppers  
2 tbsp. paprika  
2 tomatoes  
1 garlic head  
1 tsp ground allspice  
2 potatoes  
Salt, black pepper

### HOW TO COOK:

Chop the parsley finely and mix half of chopped parsley with spices, crushed garlic, red pepper and salt. Knead all the mixture with ground beef. Spread the ring-cut onion, finely chopped parsley, one tablespoon of paprika and salt over a tray thinly, then place the kneaded mixture over it. After covering the top of tray with meat, put the ring-cut potatoes, tomatoes on it and pour a tablespoon of paste that mixed with water and then cook.

*Bon appetit.*



## MEAT DISH IN BAKING TRAY

OVEN  HOB  GRILL

10 SERVINGS

COOKING TIME: 60 minutes

### INGREDIENTS:

1kg diced beef  
2 medium onions  
3 tomatoes  
2 hot peppers (green)  
1 capia pepper  
5 cloves of garlic  
2 tsp pepper paste  
3 tbsp. butter  
Salt, black pepper, thyme

### HOW TO COOK:

Dice all the ingredients finely. Put all the ingredients into a baking tray and mix. Pour water until half of the dish, cover the baking tray with aluminium foil and bake for 45 minutes at 200°C. Bake belen without foil for 15 minutes to browner the top. Serve with pita.

*Bon appetit.*



## KEBAB ON BAKING PAPER

OVEN  HOB  GRILL

6 SERVINGS

COOKING TIME: 20 minutes

### INGREDIENTS:

½ kg ground beef  
(medium-fat)  
A bunch of parsley  
2 tsp black pepper  
1 long green pepper  
2-3 cloves of garlic

### HOW TO COOK:

Firstly, seed the peppers and chop them finely with parsley. Add the ground beef, black pepper and a pinch of salt. Knead the mixture well and divide it into 3 equal pieces. Spread the paste over baking paper and press the meat mixture into the baking paper to extend roundly. Lay out the dish in a baking tray and bake. Kagit kebab is served hot.

*Bon appetit.*



## STUFFED ZUCCHINI WITH SALTED YOGURT

OVEN  HOB  GRILL

15 SERVINGS

COOKING TIME: 60 minutes

### INGREDIENTS:

1kg medium zucchini  
1 cup of rice  
300g ground beef  
1.5 tbs. margarine  
4 cloves of garlic  
3 tbs. salted yogurt  
Salt, black pepper, mint

### HOW TO COOK:

Hollow out the zucchinis without peeling. Rinse the rice. For the filling: add the ground beef, black pepper, margarine and mix together. Put zucchinis in a pot and pour some water as it covers them. Add the mint and crushed garlic. Pour the heated salted yogurt on zucchinis 5 minutes before they cooked and bring it to a boil. Serve with plenty of sauce. Served with less or more yogurt as desired.

*Bon appetit.*



## KEBAB WITH EGGPLANT IN A POT

OVEN ✓ HOB ✓ GRILL

10 SERVINGS

COOKING TIME: 30 minutes

### INGREDIENTS:

1kg eggplants  
250g diced beef  
2 medium onions  
2 tomatoes  
2 tbsp. tomato paste  
2 tbsp. ghee  
Salt  
Black pepper

### HOW TO COOK:

Wash eggplants and peel in stripes. Dice them and leave to dry under the sun for 2-3 hours. In another pot, fry the diced beef and onions. Add the paste and a cup of water, then the eggplants and diced tomatoes. You can add potato to the kebab for children. Season with black pepper when almost cooked.

*Bon appetit.*



## MUALLA (Eggplant with Green Lentil)

OVEN  HOB  GRILL

10 SERVINGS

COOKING TIME: 45 minutes

### INGREDIENTS:

1kg eggplants  
 4 medium onions  
 4 red peppers  
 4 tomatoes  
 8 cloves of garlic  
 1 cup boiled chickpeas  
 1 cup of green lentil  
 ½ cup of olive oil  
 1 tbsp. tomato paste  
 1 tbsp. pomegranate sour  
 1 cup of water  
 Salt  
 Dried mint

### HOW TO COOK:

Wash eggplants and peel in stripes, then chop them (1 cm wide, 5 cm long for each slice). Chop the onions and red peppers. Dice the peeled tomatoes. Peel the garlics and onions. Then blend all the ingredients in a bowl. In a wide pot, place the mixture and eggplants in layers. Pour olive oil and one cup of tomato paste that mixed with water over the pot. Then, cook over a low heat. Add the pomegranate sour and take the pot off the heat after 10 minutes. Allowing the dish to stick to pot just a little bit makes Mualla more delicious.

Serve cold (optional).

*Bon appetit.*



## KEBAB ON HOB WITH PITA

OVEN  HOB  GRILL

5 SERVINGS

COOKING TIME: 30 minutes

### INGREDIENTS:

300g finely diced beef  
3 medium potatoes  
300g strained yogurt  
2 medium tomatoes  
2 tbsp. butter  
1 pita  
Salt  
Black pepper

### HOW TO COOK:

Sauté the meat in butter and add grated tomatoes. Pour 50 ml of water and leave it to cook. Cut the potatoes into thin and long strips. Place sliced pitas on a serving dish. Add the fried potatoes and meat to pitas. Then, pour some meat stock to soften pitas. Add yogurt over tirit kebab before serving.

*Bon appetit.*





## STUFFED FRIED ZUCCHINI

OVEN  HOB  GRILL

6 SERVINGS

COOKING TIME: 60 minutes

### INGREDIENTS:

1 kg small (10 cm) zucchinis  
250g ground beef  
200g butter  
500g pine nuts  
½ kg yogurt  
2 cloves of garlic  
Salt  
Black pepper  
Parsley

### HOW TO COOK:

After washing zucchinis, cut the ends off. Peel them using a paring knife. Wash thoroughly and dry zucchinis, then carve the flesh out with a corer slightly. Fry them in hot oil in a pan lightly. For the filling, sauté ground beef and chopped onion and then add all the ingredients. Fill fried zucchinis with the mixture. Lay out to the pan and add water with paste then cook. Drizzle garlic yogurt over zucchinis and serve with parsley.

*Bon appetit.*



## PUMPKIN WITH YOGURT DIP

OVEN  HOB  GRILL

10 SERVINGS

COOKING TIME: 60 minutes

### INGREDIENTS:

500g diced beef  
100g sheep-tail's fat  
1kg pumpkin  
1 cup of chickpea  
1 large onion  
4 cloves of garlic  
2-3 Hatay bas peppers  
(dried red peppers can be used)  
5 tbsp. salted yogurt  
Dried mint

### HOW TO COOK:

Dice the sheep-tail's fat. Boil the tail fat, meat and chickpea (soaked in water overnight) together. Peel the pumpkin and cut into large cubes. Put pumpkin cubes, onion and garlic into a pot. Pour water as it covers pumpkins. Butter or ghee can be added instead of sheep-tail's fat. Seed the peppers and add them to the pot in large sizes. Meanwhile, mix salted yogurt with water and then add to the dish. Sprinkle salt on pot and leave to cook without a lid. When the water gains consistency and pumpkins absorb the salted yogurt sprinkle dried mint on the dish and serve.

*Bon appetit.*



## KEBAB PREPARED WITH A TYPE OF LINE

OVEN  HOB  GRILL

10 SERVINGS

COOKING TIME: 60 minutes

### INGREDIENTS:

750g diced beef  
15 shallots  
2 eggplants (long and thin ones)  
3 peppers (red or green)  
4 tomatoes  
2 tbsp. oil  
Salt  
2 metres of kinnep (a kind of line)

### HOW TO COOK:

Peel the eggplants in stripes and dice. Chop peppers and tomatoes as well. Peel the shallots, then blend all of them with diced beef and salt. Insert the thread in a needle eye and start to push the needle to align eggplants through a line (kinnep). Follow the same process for the meat, tomatoes, shallots and peppers. Then, place it into the baking tray spiral-shaped. Pour the oil and bake in an oven 160°C. Cut 30-cm slices of kinnep after kebab is roasted. Put them into serving dishes and serve.

*Bon appetit.*



## ROUND SHAPED STUFFED MEATBALLS

OVEN  HOB  GRILL

4 SERVINGS

COOKING TIME: 8-10 minutes

### HOW TO COOK:

Melt the sheep-tail's fat in a pot and add ground beef, then sauté together. Add onions and keep cooking over the low heat while stirring continuously. Allow the mixture to cool. Allow the mixture to cool. For the mixture with bulgur, For the mixture with bulgur, soak the fine bulgur in water and let rest for 15 minutes. Then, add pepper paste to the mixture and knead for 10 minutes. Let it stand for 5 minutes. Spread olive oil to your hands. Take pieces from the mixture and shape them rounds. Fill inside with filling mixture and cover with bulgur mixture. Shape the edges with using hand. It is ready to cook now. Flip onto the other side while cooking and serve when cooked.

### INGREDIENTS:

For the filling ingredients:

200g ground beef (medium-fat)  
50g sheep-tail's fat  
1 tsp salt  
1 medium onion  
1 tsp black pepper  
½ tsp cumin

For the mixture with bulgur:

250g brown fine bulgur  
200g ground beef (lean)  
2 tsp pepper paste

*Bon appetit.*



## BULGUR WITH ZUCCHINI

OVEN  HOB  GRILL

6 SERVINGS

COOKING TIME: 30 minutes

### INGREDIENTS:

2 cups of coarse bulgur  
3 cups of water  
500g zucchinis  
1 onion  
500g olive oil  
Salt

### HOW TO COOK:

Boil the water. Add bulgur and zucchinis. Let bulgur absorb the water and then heat the olive oil and chopped onions in a separate pan. Lastly, add to the dish.

*Bon appetit.*



## POTATO KOFTA

OVEN  HOB  GRILL

10 SERVINGS

COOKING TIME: 30 minutes

### INGREDIENTS:

2 cups of fine bulgur  
2 potatoes  
3 tbsp. pepper paste  
1 tsp cumin  
1 small onion  
Salt  
½ cup of water

### HOW TO COOK:

Initially, boil potatoes and peel, then crush them thoroughly by using a pestle and mortar. Keep crushing until potatoes have a sticky consistency. Put the bulgur in a tray and pour ½ cup of water. Then, leave it until absorbing the water. Add finely chopped onions, cumin and pepper paste to the bulgur. Add the salt, potatoes and some water, then keep kneading. Then, take small pieces from the kneaded mixture. Squeeze them with using wet hands to make small balls. When there is no meat at your home you can cook potato kofte easily. It is served with a cup of olive oil.

*Bon appetit.*



## KEBAB WITH GROUND BEEF ON HOB

OVEN  HOB  GRILL

10 SERVINGS

COOKING TIME: 40 minutes

### INGREDIENTS:

500g ground beef  
(medium-fat)  
250g green peppers  
3 medium onions  
750g tomatoes  
½ bunch of parsley  
Ghee  
Salt  
Black pepper

### HOW TO COOK:

Sauté the ground beef. Keep sautéing until it releases and absorbs its juice. Add oil and salt. Add the julienne of onions and green peppers, then peeled tomatoes and leave to cook for 30-40 minutes. Serve with finely chopped parsley on it.

Suggestion: The best serve with meatballs with potato and turnip.

*Bon appetit.*



## A TYPE OF STEW

OVEN  HOB  GRILL

6 SERVINGS

COOKING TIME: 60 minutes

### INGREDIENTS:

1kg shallots  
 ½ kg green garlic  
 ½ kg diced mutton  
 2 tbsp. vinegar  
 1 tsp black pepper  
 2 tsp sugar  
 2 tbsp. tomato paste  
 2 cups of beef stock  
 2 cups of water

### HOW TO COOK:

Boil the meat. Peel the onion and garlic and then fry boiled meat, onion and garlic together. Add other ingredients and leave to cook.

*Bon appetit.*





## BULGUR WITH LENTIL

OVEN  HOB  GRILL

10-12 SERVINGS

COOKING TIME: 35 minutes

### INGREDIENTS:

1 cup of bulgur  
 ½ cup of green lentil  
 2 cups of water  
 2 medium onions  
 ½ cup of olive oil  
 Salt

### HOW TO COOK:

Wash and clean the green lentil. Pour two cups of water into a pot. Add the lentil and bulgur to the pot. Then, cook over a low heat. In a separate pan, fry the chopped onions in olive oil. Remove fried onions from the heat and put them on the dish. Let it cool for a few minutes, mix and then serve.

*Bon appetit.*



## STUFFED ARTICHOKE WITH MEAT

OVEN  HOB  GRILL

6 SERVINGS

COOKING TIME: 30 minutes

### INGREDIENTS:

6 artichoke bottoms  
200g grated kasar  
(mozzarella can be used)  
Salt  
600g meat (tenderizing  
with mallet)  
1 cup of oil (170 ml)

### HOW TO COOK:

Press the meat to extend it roundly. Put the kasar into the artichoke bottom. Cover artichoke bottom with meat. Oil and bake, then serve with potato puree or tomato sauce (optional).

*Bon appetit.*



## ZUCCHINI WITH DICED BEEF

OVEN  HOB  GRILL

10 SERVINGS

COOKING TIME: 30 minutes

### INGREDIENTS:

1kg zucchinis  
350g diced beef  
1 medium onion  
2 tsp pomegranate sour  
2 tsp tomato paste  
1 tbsp. ghee  
Salt  
Black pepper

### HOW TO COOK:

Peel the zucchinis and cut them into 3-mm thick rings. Let them dry in a plate for 1-2 hours. Fry the diced beef in a pot and then fry the onions until they begin to brown. Add salt, butter and tomato paste. Add zucchinis and pour water, then leave to cook without stirring. When it is almost cooked add pomegranate sour and sprinkle black pepper and dill (optional).

*Bon appetit.*





Desserts

## KÜNEFE (Sweet pastry with cheese)

OVEN  HOB  GRILL

1 SERVING

COOKING TIME: 60 minutes

### INGREDIENTS:

1kg kadayif (shredded wheat)  
1kg unsalted cheese  
500g butter  
For the syrup: 1kg sugar  
3 cups of water  
2 tsp lemon juice

### HOW TO COOK:

Melt the butter in a 60-cm sized, thin-edged tray. Blend the kadayif with butter properly. Remove kadayif from the heat and divide it into two pieces. Oil the tray and spread some of kadayif (½ cm thick) over it and press it tightly. After draining the cheese, shred it over the kadayif and then cover the cheese with remaining kadayif, press on them. On the stove, cook it until the bottom is golden. Flip kunefe and cook the other side until golden as well. Pour cold syrup over the dessert and serve.

*Bon appetit.*



## DAMASCUS DESSERT

OVEN  HOB  GRILL

5-6 SERVINGS

COOKING TIME: 45 minutes

### HOW TO COOK:

Firstly, boil the water and sugar to make a syrup, then set aside to cool. For the dough: Put 3 cups of semolina into a bowl. Add 2 cups of sugar and one packet of baking powder. Blend all. Add one cup of yogurt. Oil a heat-resistant glass tray and spread half of the dough on it. Blend walnuts and 4 teaspoons of ground cinnamon and sprinkle them on dough. Then, spread the remaining dough on the tray. Pre-heat the oven to 180°C and bake the dough until it is perfect brown. Pour the syrup over dessert. Decorate with pistachio and desiccated coconut before serving.

### INGREDIENTS:

3 cups of semolina  
2 cups of sugar  
1 cup of yogurt  
1 packet of baking powder  
500g walnuts  
4 tsp ground cinnamon

### For the syrup:

3 cups of sugar  
2 cups of water  
2 drops of lemon juice

### For Topping:

Pistachio, Desiccated  
Coconut

*Bon appetit.*



## CRISPY PUMPKIN DESSERT

OVEN  HOB  GRILL

5-6 SERVINGS

COOKING TIME: 120 minutes

### INGREDIENTS:

1kg pumpkin (peeled and seedless)  
300g calcium oxide  
Water

For the syrup:  
1.5kg granulated sugar  
750ml water  
1 lemon juice

### HOW TO COOK:

Peel pumpkin and clean the seeds. Chop the pumpkin (2-3 cm wide, 6-7 cm long for each slice). Mix the water and calcium oxide. In order to make pumpkin slices crispy, put them into the mixture and leave for a day. The day after, soak pumpkin slices until they release calcium oxide and then wash them well. Make the syrup, put pumpkin slices into the syrup and cook. Once the syrup has consistency and pumpkin slices turn golden remove the dessert from heat, then let it cool for 3-4 hours.

*Bon appetit.*



## BAKED SUTLAC WITH LEMON LEAVES

OVEN ✓ HOB ✓ GRILL ☐

8 SERVINGS

COOKING TIME: 30 minutes

### INGREDIENTS:

1 liter of milk  
150g granulated sugar  
40g starch  
60g rice  
4 lemon leaves

### HOW TO COOK:

Put the milk and sugar into a pot and boil together. In another pot, cook the rice in the boiling water until soften. Then, add boiled rice and starch to boiling milk. Keep boiling until the mixture has a consistency. Add lemon leaves to sutlac and fill it to small, ovenproof dessert cups. Bake the dessert cups at 200°C until top of sutlac turns brown.

*Bon appetit.*





## SEMOLINA HALVA WITH CHEESE

OVEN  HOB  GRILL

5-6 SERVINGS

COOKING TIME: 45 minutes

### INGREDIENTS:

3 cups of semolina  
3 cups of sugar  
3 cups of water  
300g unsalted cheese  
2 tbsp. butter  
1 tbsp. ground cinnamon

### HOW TO COOK:

Sauté the semolina in one tablespoon of butter. For the syrup, boil the water and sugar together. Pour the syrup over the sautéed semolina and cook until it has a consistency. Add finely chopped cheese and cook for 3-5 minutes. Remove from the heat and set aside to rest for a while. Add some butter. Sprinkle ground cinnamon over the dessert and serve hot.

*Bon appetit.*



Photographs



İpek Aslan  
Manager



Cooks



Servers



Assistants



Assistants





# HATAY CUISINE IN FOUR SEASONS

A COOK BOOK FROM THE CHEFS OF UNESCO  
HATAY GASTRONOMY HOUSE



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