

# Turkish and Greek food

The Turkish Team:

Atike

Irem B.

The Greek Team:

Bill Th.

Greg Ath.

Aggelos Ant.

# Your recipes (Turkish)

## TANTUNI MAKING

- 1) Chicken breast meat is cut into cubes.
- 2) Meat is taken into the pan. Then the chicken breast is expected to release its water. After leaving the water, it is cooked on medium heat until the water is absorbed.
- 3) While the meat is cooked on low heat, add 1 tablespoon of pepper paste, sunflower oil, cumin, red pepper, salt and black pepper.
- 4) Optionally, you can make onion salad inside. Onions are peeled and finely chopped. After the onions are chopped, they are salted and the water is drained (the reason for this is to take the bitterness of the onion). After draining the juice of the onion, it is washed and filtered again. Then the parsley is finely chopped. Finally, onion, parsley and sumac are mixed.
- 5) Finally, chicken breast and onion salad are added between the bread.

Tantuni is ready. Bon Appetit...

## SULTAN SARMA MAKING

- 1) 500 grams of margarine, 1 glass of flour, half a tea glass of oil are added to the pot.
- 2) Roasted on low heat.
- 3) After roasting, the milk is whisked so as not to lump.
- 4) As soon as it takes the form of pudding, it is poured into 1 glass of sugar and mixed.
- 5) When it reaches the consistency of pudding, 1 packet of vanilla is poured and mixed.
- 6) After that, coconut is added evenly to all sides of the tray.
- 7) Cooked pudding is poured over the coconut.
- 8) While the pudding is resting in the refrigerator, whipped cream is prepared.
- 9) 1 pack of white whipped cream and 1 tea glass of milk are added to the bowl and whisked.
- 10) The pudding is taken out of the fridge and whipped cream is applied on it.
- 11) It is cut into a rectangular shape and rolled into rolls.

Sultan Sarma is ready. Bon Appetit...

## TURKISH COFFEE MAKING

- 1) Put a cup of water for each cup of coffee in the coffee pot and 1 teaspoon of coffee and 1 teaspoon of sugar for each cup of coffee.
- 2) Mix well, place the coffee pot on low heat.
- 3) Never stir after insertion and bring slowly to the boil.
- 4) When it starts to boil, distribute the foam formed on the top into the cups.

Bon Appetit...

## AYRAN MAKING

- 1) First, take the yoghurt and 1 glass of water in a deep bowl, whisk until smooth.
- 2) Add salt and remaining water, mix well and leave to cool in the fridge.

Bon Appetit...



# Tantuni impressions by the Greek students:

- ◉ We think that it is a very tasty sandwich and it is similar to our greek souvlaki!
- ◉ We think that the ingredients of the tantuni are simple but good enough for making this sandwich delicious<3



# Sultan Sarma impressions by the Greek students:

- ◉ We think it is delightful and we are craving to get a taste of it in the future...
- ◉ Our first impression when we saw how sultan sarma was looking, we thought it seems like a sweet sushi!!!!



# Our recipes (Greek)

## Souvlaki (ingredients)

Pita bread

French fries

Tzatziki (spicy sauce with yoghurt, cucumber and garlic)

Pork or chicken gyros

Tomato

Onion



## Rizogalo(ingredients)

Rice

Salt

Water

Fresh milk

Mastic

Corn flour

Cinnamon



# Souvlaki : How to make it

- You put all the ingredients together on the pita bread and then wrap all the ingredients together.

# Rizogalo : How to make it

- Put water in a saucepan to boil. In the process add salt. When the water boils, add the rice.
- Simmer for 13 minutes, on very low heat, until the rice pops. Add the milk, sugar and mastic and mix.
- When the rice boils, then dissolve the corn flour in half a cup of cold water and while stirring, pour it into the pot. Simmer the rice pudding, for a while to start coagulating.
- While it is hot, divide the rice pudding into 6 bowls. Leave it to cool well and freeze it in the fridge. After it cools, sprinkle with cinnamon just before serving. We always eat it cold!

Waiting for your impressions...

- Thanks for the lovely cooperation.
- We would love to meet you one day <3