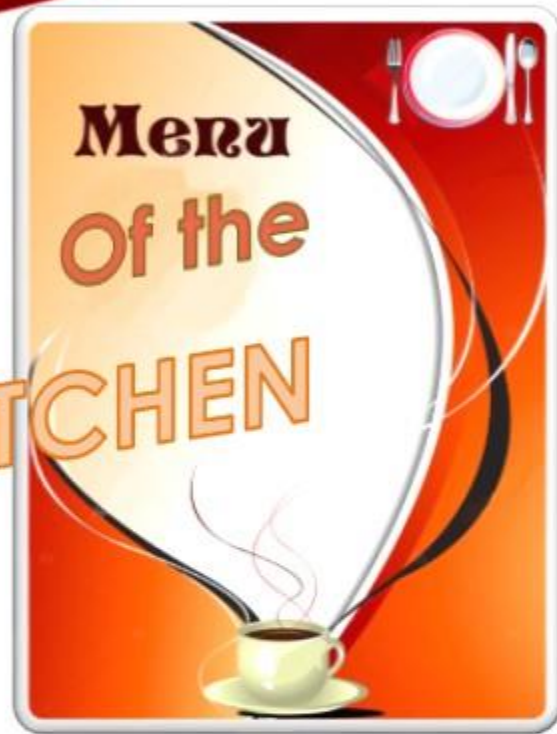


*FATİH KİTÇEN*



FATIH KITCHEN



### *Starter*

1. House made potato chips
2. Tarhana soup

### *Main Dish*

1. Kebab Casserolee

### *Sides*

1. Ali Nazik
2. Leaf Rolls
3. Shepherd Salad

### *Desserts*

1. Quince-cheese
2. Baklava

# TARHANA SOUP

## INGREDIENTS:

- . 3 tbsp tarhana
- 2 tbsp crushed/grated tomatoes
- 2 tbsp butter
- 3-4 cups chicken broth/water+bouillon
- 1 tsp salt to taste
- Croutons/feta cheese for garnish



## PREPERATION:

- Place the tarhana and 1/2 cup of water in a bowl. Leave it alone for 1-2 hours for tarhana to dissolve a bit stirring occasionally. In a pot, take butter and tomatoes. Saute over medium heat. Then, add in the rest of the ingredients. Cook over low-medium heat stirring constantly. Adjust consistency of the soup as you like by adding more water if you prefer. You can serve tarhana soup with crumbled feta cheese or croutons on top.
- Enjoy

# SHEPHERD SALAD

## INGREDIENTS:

- Onion-one piece
- Parsley
- Cucumber-one piece
- Olive oil-one  
tablespoon
- Tomatoes-two pieces
- Salt
- Green pepper-one  
piece
- Lemon juice



## RECIPE:

- Wash all vegetables well. Chop your onion finely and put it in a bowl. Peel your cucumbers, cut them into cubes. Then chop your tomatoes and add them to the mix. Take the seeds off your peppers and put them into the salad. Next, squish half a lemon over the salad, add two tablespoons of olive oil, and salt. Put a pinch of parsley in to your salad. Finally, mix it up finely and serve
- Enjoy

# LEAF ROLLS

## INGREDIENTS:

- . 300 gr ground beef (mixed sheep and beef)
- Parsley
- Dill
- 1,5 water glass rice
- 2 tomato or tomato paste (1 tablespoon)
- 1 large onion
- Fresh or brine grape leaves
- Salt
- Black pepper



## PREPERATION:

Onion, tomato (peeled) or (tomato paste) ,dill,parsley in small pieces. Into the ground beef, rice, salt, black pepper and 1/2 tea glass oil is put, mixed. The mixture was wrapped in grape leaves (thin and small). The saucepan placed under leafs rolls is spent water and butter is put, cook over medium heat for. Under garlic yoghurt, deep fried sauce (tomato paste, red pepper) is poured and is served hot.





# ALİ NAZİK

## INGREDIENTS:

- 2 medium eggplants
- 1-2 green pepper (optional)
- 150 gr ground beef
- 1+1 tbsp canola oil
- ½ cup garlic yoğurt
- ½ tsp black pepper
- 1-2 tbsp fresh parsley, chopped (optional)
- 1 tsp salt to taste



## PREPERATION:

Make holes in the eggplants with a fork to make them roast better. Roast them and peppers in the oven or over the grill till they get soft. Let them cool. Remove the skins of both eggplants and peppers. Chop them finely; add half of the salt (1/2 tsp) and sauté with one tbsp of canola oil for about 3-4 minutes. Transfer to a serving plate. If desired, mix the eggplants with half of the garlic yogurt.

Cook ground beef with one tbsp of canola oil and stir in black pepper and the remaining salt. Place cooked ground meat over the eggplants and the garlic yogurt on top. You can garnish with parsley. Also if desired place 2 tbsp of butter in a small frying pan and melt over low-medium heat. Once it starts spitting turn the heat off and stir in 1/2 tsp paprika. Pour all over the dish.

Enjoy

# KEBAB CASSEROLE

## INGREDIENTS:

- 1 clove of garlic
- 1 kilo lamb cut into pieces
- 1 small soup spoon salt
- 1 soup spoon thyme
- 2 green peppers, sliced
- 2 soup spoons butter
- 20 small onions or shallots
- 4 tomatoes cut into pieces



## PREPERATION:

- Rub the bottom of a terrine (or pyrex casserole) with a clove of garlic, then butter thoroughly.

Add all the ingredients, except the butter. Melt the butter and pour into the terrine. Mix. Cover the terrine and bake in the oven for 2 and 1/2 hours on a medium heat.

- Enjoy

# QUINCE-CHEESE

- **INGREDIENTS:**

- 3 medium height mature quince
- 6 coffee cup of sugar
- 100 gr cream

## **HOW TO COOK?**

Quinces well washed and peeled after cleaning, divided in half seeds removed. quince, the center of each is poured into a cup of sugar and placed in water to cover. cook on low heat for an hour or so. after cooling, the mixture is served with quinces on the source.



# BAKLAVA

## INGREDIENTS:

- 1 lb phyllo dough, thawed
  - 250 gr butter, melted
  - 1 ½ cup walnuts/  
pistachios (coarsely ground)
- Syrup:*
- 1 ¼ -1 ⅓ cup water
  - 1 ½ -1 ¾ cup sugar
  - 1 tsp lemon juice



## PREPERATION:

- For the syrup; boil the sugar and water until the sugar is melted. Then stir in lemon juice. Simmer for about 2-3 minutes and let it cool.

Preheat oven to 375 F (190 C). Grease the bottom and sides of a 9x14 inch pyrex dish/tray. Unroll phyllo dough. Cover phyllo dough sheets with a dampened cloth to keep from drying out as you work. Place two sheets of dough in the pyrex dish/tray and butter their top thoroughly. Repeat this process until you have 14 layered sheets. Then sprinkle and spread evenly half of the walnuts/pistachios on top. Continue to add two sheets of dough and butter brushing as you go for another 14 sheets. Then spread the remaining nuts and layer the last 12 sheets with 2 sheets of dough at a time and buttering as you did before. At the end, butter the top.

Dip a sharp knife into hot water and cut into diamond or square shapes all the way to the bottom of the pan. You may cut into 4 long rows the make diagonal cuts.

- Bake for about 25 minutes at 375 F (190 C), then turn down to 325 F (165 C) and bake for additional 30 minutes until baklava is golden and crisp.

Remove baklava from oven and again dip the knife in hot water and cut the baklava all the way down from the same cut lines. Then immediately spoon syrup evenly along the cut lines. Let it cool at least 3-4 hours before serving.

Sprinkle some pistachios or walnuts on top before serving. Leave it uncovered as it gets soggy if it is wrapped up.

Enjoy