**ZEYTİNYAĞLI YAPRAK SARMASI**

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* 150 grams [vine leaves](http://recipes.wikia.com/wiki/Grape_leaves)
* 2⅔ cups (550g) [water](http://recipes.wikia.com/wiki/Water)
* 3 teaspoons (18g) [salt](http://recipes.wikia.com/wiki/Salt)
* 6 big (600g) [onion](http://recipes.wikia.com/wiki/Onion)
* ¾ cup (150g) olive [oil](http://recipes.wikia.com/wiki/Oil)
* 2 tablespoon (20g) [pine nuts](http://recipes.wikia.com/wiki/Pine_nut)
* 1⅓ cup (240g) [rice](http://recipes.wikia.com/wiki/Rice)
* 2 teaspoons (8g) [sugar](http://recipes.wikia.com/wiki/Granulated_sugar)
* 2 tablespoons (20g) [currants](http://recipes.wikia.com/wiki/Currant)
* 1 small size bunch (40g) [parsley](http://recipes.wikia.com/wiki/Parsley)
* 1 small size bunch (30g) [dill](http://recipes.wikia.com/wiki/Dill)
* 10-15 leaves (10g) fresh [mint](http://recipes.wikia.com/wiki/Mint)
* ¾ teaspoon (1.5g) [cinnamon](http://recipes.wikia.com/wiki/Cinnamon)
* ¾ teaspoon (1.5g) black [pepper](http://recipes.wikia.com/wiki/Pepper)
* ½ teaspoon (2g) [allspice](http://recipes.wikia.com/wiki/Allspice)
* 2 tablespoons (20g) [lemon juice](http://recipes.wikia.com/wiki/Lemon_juice)
* 1 medium size (100g) [lemon](http://recipes.wikia.com/wiki/Lemon)

1. Wash the vine leaves and remove the coarse stems.
2. Put the [water](http://recipes.wikia.com/wiki/Water) and a teaspoon of [salt](http://recipes.wikia.com/wiki/Salt) in a pot. Bring to boil and add half of the leaves. Simmer them for 4–5 minutes, turning over once.
3. Simmer the other half in similar fashion.
4. Measure the cooking liquid and complete it to 2¾ cups and set aside.
5. Peel the [onions](http://recipes.wikia.com/wiki/Onion), wash and chop finely, place in pot together with [oil](http://recipes.wikia.com/wiki/Oil) and [nuts](http://recipes.wikia.com/wiki/Nuts), cover and sauté for 20 minutes over low heat, stirring occasionally.
6. Stir a few time with the lid removed so that the [nuts](http://recipes.wikia.com/wiki/Nuts) are browned.
7. Wash and drain the [rice](http://recipes.wikia.com/wiki/Rice) and add to the pot and stir a couple of times.
8. Add the remaining [salt](http://recipes.wikia.com/wiki/Salt), [sugar](http://recipes.wikia.com/wiki/Granulated_sugar) and the 1¾ cups of the hot cooking liquid, stir and sprinkle with [currants](http://recipes.wikia.com/wiki/Currant).
9. Simmer it on first medium and then low heat for 10–15 minutes, until all the liquid is reduced.
10. Wash the [parsley](http://recipes.wikia.com/wiki/Parsley) and the [dill](http://recipes.wikia.com/wiki/Dill) and remove the stems and chop finely.
11. Add them to the cooked [rice](http://recipes.wikia.com/wiki/Rice) together with [mint](http://recipes.wikia.com/wiki/Mint), spices and the [lemon](http://recipes.wikia.com/wiki/Lemon) juice and leave covered for 10 minutes.
12. Place the vine leaves so that the side with veins face inside when wrapped. Place the prepared filling to one side, fold the side edges over he filling and then wrap it.
13. Cover the bottom of a shallow saucepan with vine leaves and the removed [parsley](http://recipes.wikia.com/wiki/Parsley) and [dill](http://recipes.wikia.com/wiki/Dill) stems and place the wrapped vine leaves over them.
14. Place a heat-proof flat plate over the leave wraps (dolmas). Heat the remaining boiling liquid and add to the pan slowly, pouring from the edge of the dolmas.
15. Cover and simmer over low heat for 50 minutes. Transfer to a serving dish when cool, and garnish with [lemon](http://recipes.wikia.com/wiki/Lemon) slices.

What is the percentage of rice out of all the ingredients?

What is the percentage of onion out of all the ingredients?

What is the percentage of vine leaves out of all the ingredients?

What is the percentage of sugar out of all the ingredients?