

# STUFFED BELL PEPPERS ( BIBER DOLMASI )

(For 6 People)



## **Ingredients**

6 large bell peppers  
1/4 cup pigniola nuts  
1 1/2 cups medium grain rice  
1/2 cup currants, washed and stems removed  
1 1/2 cups water  
1 teaspoon cinnamon  
3 large onions, finely chopped  
1 teaspoon black pepper  
3 medium tomatoes, peeled and chopped  
1 extra tomato to top the stuffed peppers  
1 1/2 teaspoons salt  
1/2 cup chopped fresh dill (or 2 teaspoons dried dill weed)  
2 teaspoons sugar  
1/2 cup chopped fresh mint (or 2 teaspoons dried spearmint)  
1/2 cup olive oil  
1/2 cup chopped fresh parsley

## **Method**

Wash and cut the tops off the peppers and remove seedpods. Puts olive oil in a pot, add chopped onions and nuts. When the onions are transparent and nuts golden, add the two chopped tomatoes. Stir gently until the tomatoes wilt. Add rice and all the rest of the ingredients Stir five minutes. Add 1 cup of water. Lower heat and simmer for ten minutes. Remove rice mixture to a bowl and let

cool. Spoon this mixture in the peppers until they are filled, but not packed tight. Cut the fourth tomato into six wedges and place firmly one wedge on top of each pepper. Replace the peppers in the pot. Add the remaining two cups of water. Cover and simmer for twenty-five minutes. Serve at room temperature.

## TURKISH APPLE PIE COOKIES



### **Ingredients:**

#### **Filling:**

- 3 apples, peeled and grated
- $\frac{1}{2}$  cup walnut, crumbled
- 1 tablespoon sugar
- 1 teaspoon cinnamon

#### **Dough:**

- 3 cups flour
- $\frac{3}{4}$  cup wheat starch
- $\frac{1}{2}$  cup powdered sugar
- $\frac{1}{2}$  teaspoon baking powder
- 125g butter, at room temperature
- $\frac{1}{3}$  cup olive oil
- $\frac{1}{2}$  cup yogurt
- 1 egg
- 1 teaspoon lemon zest, grated
- 1 tablespoon powdered sugar to coat cookies

### **Instructions**

1. To make the filling, heat a skillet and cook grated apple and sugar in it until it absorbs the juice.
2. Add in cinnamon and walnuts and cook for a few minutes. Remove from heat.
3. Let it cool.
4. Preheat oven to 350F/180C. Line a baking pan with parchment paper and put it aside.
5. To make the dough, combine all the ingredients just until it holds together.
6. Give it a big log shape and cut it into 10.

7. Using a rolling pin, roll them out, giving a circular shape and cut into 8 equal pieces (just like slicing a pizza).
8. Put some filling on the large side of these pieces, roll them up and place on the prepared sheet.
9. Bake for 25 minutes or until slightly golden and let it cool.
10. Dust with icing sugar before serving.