

Eating and feeding is an important tradition for Turks. In the past, people used to eat to survive and not to starve. Nowadays, people eat for pleasure. Turks are also selective in this regard. Turks are also prepared to cook, tables are set, and everyone who comes with the family as friends, friends or guests are welcomed to dinner. This is a great culture from the Ottoman Empire. Although it decreases today due to some trust problems, it still

Every region has its own dishes or the city in Turkey. It is the same in Bursa. Some of Bursa's famous dishes are:

\* İskender Kebab: Iskende, which appeals to all tastes with its delicious, elegant presentation and delicious sauce, is the most famous dish of Bursa. Once eaten, the taste of the dish will remain in the palate.

\* İnegöl Meatballs: This meatball, which takes its name from the İnegöl district of Bursa, is long and thin. It does not contain spices and is a mixture of beef and veal.

\* Bursa Kebab: It is among the most delicious kebabs. Its appearance is very similar to that of Alexandria but reveals its difference with its taste.

\* Meatballs with Pita: The biggest feature is that its meatballs are not dry. It is the most popular dish of the city.

Let's talk a little bit about desserts.

\* Milk Halva: It resembles the appearance of this flavor that has survived from Ottoman cuisine to the present day. It is a very light milky dessert.

\* Kemalpaşa Dessert: This dessert, which is very popular among desserts with sherbet, got its name from Kemalpaşa district. It should definitely be eaten when going to Bursa.

\* Candied Chestnut: Chestnut is the most famous fruit of Bursa. It is usually among the gifts that can be taken on the way to a place.