

Innovation Menu

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STARTER

CREMPY

MAIN COURSE

ROSEFI

DESSERT

PARUBA





Crempy

INGREDIENTS

- 3 slices of pumpkin
- 1 carrot
- 1 potato
- 1 onion
- 3 cloves of garlic
- 3 tablespoons of oil
- 1 liter of water
- 1 pack of milk cream
- 3 cups chicken stock
- 3 teaspoons of Salt
- 3 teaspoons of black pepper
- 1/2 teaspoon turmeric

PREPARATION

- Clean the pumpkins, cut them into cubes, and wash them.
- Put it in the pot with water, add the grated potato and boil it.
- Fry the grated carrot, diced onion, and garlic in the pan with vegetable oil and add them to the pot.
- Add a glass of broth, salt, and pepper and boil until the vegetables are soft.
- Add cream and half a teaspoon of turmeric and pass it through a blender.
- Boil for another five minutes on low heat, add black pepper, and turn off the heat.





Rosefi

INGREDIENTS

- 3 tablespoons of olive oil
- 2 Onions
- 300 g red skinned potatoes, sliced into thin rounds
- 2 Tomatoes, diced
- 2 capia peppers, cut into strips
- 2 Charleston peppers, cut into strips
- 2 lemons, sliced into thin rings
- 2 Carrots, sliced into thin rings
- 2 medium sea bass fillets
- 10g dried rosemary
- 2 basil leaves

PREPARATION

- Pour olive oil into the deep pan, add the onions and fry them.
- After the onions start to turn slightly brown, we add our capia and charleston peppers.
- After all our vegetables are soft and browned, we add the carrots and tomatoes and fry them by stirring slowly.
- Add a teaspoon of lemon juice and basil leaves into it.
- We arrange the slices of potatoes we cut until they fill the bottom of my pyrex.
- Add the vegetable sauce we prepared on it and lay the fish fillets on it.
- Put a few lemon slices on the fish and drizzle the remaining oil in the pan over the fish.
- Let's cook for another 20 minutes in the oven at 200 degrees until the fish is cooked.





Paruba

INGREDIENTS

for Sherbet

- 1 (200 gr) glass of granulated sugar
- 1 (200 ml) glass of water

for Halva

- 50 g butter
- 1 (200 ml) glass of olive oil
- 1 (200 gr) glass of potato flour
- 1 (200 gr) glass of almond flour
- 1 (200 gr) glass of white flour

for Presentation

- 2 scoops of vanilla ice cream
- 50gr blackberry sauce

PREPARATION

Sherbet

- Add the water and sugar to the pot and stir until it dissolves.
- Stir until all the sugar has dissolved and take it off the heat.

Halva

- Let's put the butter in a thick-bottomed, non-flammable, non-stick pan and let it melt.
- Let's add the sifted flour little by little, let's start roasting the flour you added. Let it fry for 15 minutes on medium heat.
- Let's slowly add the syrup we prepared to the halvah and mix it.
- Shape your halva the way you want. Serve with blackberry sauce and vanilla ice cream.

