



A WORLD OF CUISINE

**EDANUR
TABAK**

INNOVATION



Menu

BAŞLANGIÇ

STARTER

WALDORF SALAD WITH PUMPKIN
BALKABAKLI WALDORF SALATASI

ANA YEMEK

MAIN COURSE

CAPIAS PEPPERS HUMMUS AND POTATO CHIPS
WITH BEEF
KAPYA BİBER HUMUSLU PATATES ÇİPSLİ DANA
BONFILE

TATLI

DESSERT

RULLOS WITH FRUITS
MEYVELİ RULO



CUISINE

PREPARATION

Firtly dice the pumpkin

And steam it.

Cut tte luttuce

dice apples

Dice cheesee

Chop the walnut

Mix all of them

Mix cream and strained

yoghurts in a bowl

Pourit on the salad.

INGIRIDENTS:

1 Iceberg lettuce

1 Slice Pumpkin

1 Apple

1 Packet White Cheese

1 Packet Strained Yoghurts

1 packet Walnut

1 Packet Cream



PREPARATION

Firstly make capia peppers hummus

Place capia peppers on the burner on medium heat and roast for 15–20 minutes, turning occasionally. Cook until the skin is burnt. Put chickpeas, roasted capia peppers, lemon juice, tahini, salt, cumin, black pepper, garlic and olive oil.

Blend until almost smooth.

Now let's cook potato chips. Drain potatoes and mash them

Add starch and mix them. Make small balls, put them in the baking tray, shape and mash them with a glass and bake them in 200°C – 15 minutes while baking chips.

Cook the beef. Pour some oil into the pan, heat the pan, fry the two sides of beef 2 minutes.

Everything is ready

Now put and decorate the plate.

INGREDIENTS:

- 2 Roasted Capia Peppers
- 1 Packet Boiled Chick Bean
- 1 Tablespoon Tahini
- 1/2 Lemon Juice
- 2 Tablespoon Olive Oil
- 1 Teaspoon salt, cumin and black pepper
- 2 Dish Garlic
- 1 Slice Beef
- 1 Tablespoon Butter
- 2 Mushroom
- 1 Potato
- 1 Tablespoon starch
- 2 Teaspoon salt
- 2 Rosemary



PREPARATION

Firtly let the puff pastry soften.

Cut each rectangle into strips.

Wrap the cones in puff pastry.

Put them in the ölenlere

Bake it 20 minutes.

Nextfomake cream;

Starch,flour,sugar,egg and milk in the pan.

Stir continously.

Until it boils and gets thicken

Remove from the heat

Add cream

Blend it.

Next, pumpkin puree;

The cut pumpkins

Put in a pan

Pour water

Boil it until it soften

Drain it

Add sugar

And mash

First fill with cream

Then fill some pumpkin puree

Now it is ready

Decorate it

INGIRIDENTS:

1 Packet puff pastayı

1 Tablespoon starch

1 Tablespoon flour

7 Tablespoon sugar

1 cup Milk

1/2 packet cream

2 Slice Pumkin

1 packet chocalate

Some almond and forest fruit

1 egg

