



Funded by the
Erasmus+ Programme
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A WORLD OF CUISINE



ÖMER FARUK YILMAZ

Menu

STARTER

Creamy Cabbage Borek

Half cabbage one carrot, 250 g minced meat, 25g walnuts, 1 pack of phyllo, 1 pack of cream, 250 ml of milk, 300 g breadcrumbs, 2 g black pepper, 2 g salt, 2 g ground red pepper, 2 bunches of dill

MAIN

Cashed potatoes with mustard, beef liver

125 g veal liver, 2 potatoes, dried hot pepper, 1 pack of cream

DESSERT

Cheese dessert with forest fruits

2 cheese desserts, 1 pack of cream, half a lemon, forest fruits, 170 g sugar, 400 ml water

STARTER

Ingredients

Half cabbage one carrot, 250 g minced meat, 25g walnuts, 1 pack of phyllo, 1 pack of cream, 250 ml of milk, 300 g breadcrumbs, 2 g black pepper, 2 g salt, 2 g ground red pepper, 2 bunches of dill

Creamy Cabbage Borek

Preparation

Put some oil in the pan and add carrot and cabbage. Sauté them until they soften Then add minced meat Stir occasionally and cook. Get the Pan from heat And add spices
My stuffing is ready
Get phyllo pastry sheet, and brush with oil and cream Put some stuffing on it and roll it Mix mil and cream
First put the phyllo pastry sheets to the mixture Then put and roll in the bread crumbs Place them in the ovenware
Bake it in preheat oven (nearly 30 minutes)
For humus we need boiled check bean, tahini, garlic, olive oil and basil
Put everything in a bowl and blend it until it smooth.

MAIN

Ingredients

125 g veal liver, 2 potatoes,
dried hot pepper, 1 pack of
cream

Cashed potatoes with
mustard, beef liver

Preparation

Wash the chopped liver and
drain them
thoroughly

Put the oil in pan and heat it
Fry dried chilli pepper
flour them well with plenty
of flour
Fry them

For puree we need potatoes,
mustard and cream Put
everything in a bowl and
mash them

DESSERT

Ingredients

2 cheese desserts, 1 pack of cream, half a lemon, forest fruits, 170 g sugar, 400 ml water

Cheese dessert with forest fruits

Preparation

Firstly prepare the cream of dessert

Mix the cream with a little lemon juice

And put in the freezer we will do it 3-4 times Put sugar and water in a pan Stir until the sugar melts

Put Hayrabolu pastry in the syrup and let it boil

Boil it until it soften and larger Get the Hayrabolu pastries out of the pan and let it cool.

When the Hayrabolu pastry cold, serve it with cream and forest fruit