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# A W O R L D O F C U I S I N E



SELİN KAR







## TARHANA SOUP WITH CAPYABIBER

### Materials

- 1 piece of cream
- 2 pieces of capyabiber
- 5 tablespoons tarhana
- 1 tablespoon tomato paste
- 1 tablespoon margarine
- 1 teaspoon of salt
- 1 pinch of mint

### RECIPE:

We chop the capyabibers into cubes and roast them in oil, put the tarhana in a sugar, add 7-8 cups of water on top, then add the tomato paste, margarine and salt and mix with the help of a whisk until it boils, and after the soup boils, we add the capyabibers. We put the soup in the presentation bowl, decorate it with cream and mint and make it ready to serve.



## CELERY PUREED BEEF TENDERLOIN

### **Materials:**

Celery  
Beef tenderloin  
Broccoli  
Sauerkraut  
Butter  
Pepper  
Walnut

### **RECIPE:**

**We chop the celery cubes, then boil the celery and broccoli, then puree the boiled celery with the help of rondo, then put oil in the pan and fry the tenderloin. We roast our sauerkraut in the oil of the tenderloin we fried. We melt the butter in the pan, then add the powdered peppers and walnuts and make them ready to serve.**



## DANONE CAKE

### Materials:

- 1 packet of Butter
- 1 cup Flour
- 3-4 tablespoons of sugar
- 1-2 Eggs
- 1 packet of powdered sugar
- 1 packet of milk chocolate
- 2 tablespoons of honey
- 1 packet of labneh
- 1 packet of strawberries

### RECIPE:

First, we start by making the dough, we add the butter, sugar and egg to a bowl and knead it well, then add as much flour as it takes. We shape it, place it on the tray and throw it in the oven. Then we mix the labneh and honey in a bowl to prepare the inner cream and chop the flowers into cubes and add them to the labneh mixture. After cooking from the dough, we take it out of the oven and let it cool. I melt the chocolate in a mari way. We put the cream between the cooled dough, put the chocolate on it and make it ready for presentation.