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A WORLD OF CUISINE



YAĞMUR ÇEZÜ

CABBAGE ROLLS WITH CHEST NUT AND SOUR CREAM

INGREDIENTS

200gr Cream
300gr chesnutt
1 onion
2 cups rice
100gr cabbage,
bunch of parsley,
bunch of dill,
spring onion,
100 gr blackcurrant,
salt,
black pepper,
balsamic vinegar
capers
turmeric



METHOD

I made my first preparations, boiled the cabbages, soaked 2 cups of rice in boiling water and drained them, cut the onions into cubes, scratched and boiled the chestnuts, chopped parsley and dill. For the inside of the wrap, I put oil in the pan, fried the onions, added the washed rice on it, added 1 tea glass of water and mixed it. I put chestnuts, currants, salt, parsley, balsamic vinegar and dill in it. I wrapped the stuffing I prepared in cabbage, put it in the pot, put water and cooked it. I whipped cream and lemon for the sauce, put butter in the pan for presentation, cooked it by mixing boiled chestnuts and turmeric + I sautéed the caper in oil and used it in the presentation.

CREAMY MUSHROOM CRAP WITH PUMPKIN SAUCE

INGREDIENTS

200gr pumpkin,
1 Crap (big size)
1 carrot,
broccoli,
balsamic vinegar, 200 gr cream,
200gr mushroom,
100 gr almond,
20 gr butter,
1 cup sesame,
1 clove garlic,
1 quince
1 bunch of rosemary
1 bunch of parsley
capers



METHOD

As a preliminary preparation, I boiled carrots, pumpkins, broccoli, and roasted almonds with butter. I took the boiled carrot and pumpkin from the blender, added salt, balsamic vinegar, cream, mixed it, sautéed quince and mushrooms for the sauce, added cream on top. I put rosemary and garlic in the fish, wrapped it with parsley, spread butter on it, sprinkled sesame seeds on it, cooked it in the oven, and served it with a sauce and garnish.

WALNUT KADAFI WITH FOREST FRUIT

INGREDIENTS

For syrup;

2 glass of water

2 glass of sugar

1/2 slice lemon

For creamy

200 gr cream

100 gr powder sugar

Lemon juice

300gr walnuts

100 gr forest fruit

400 gr kadafi

100 gr butter

For decoration

Pistachio

Dried apricot



METHOD

As a preliminary preparation, I chopped the walnuts, melted the butter, whipped the cream with lemon, lemon peel and powdered sugar, prepared my own sauce, prepared the sherbet a day in advance to get its consistency. I put the kadaifi in a way that I could wrap it, I smeared it with oil, I put walnuts on it, and I cooked it in the oven until it was cooked. I poured the cream on it, garnished with fruits and pistachios and served.

