



Erasmus+



YİĞİT BERAAT ÇAYLAR






Innovation Cuisine

BAŞLANGIÇ STARTER

SARIMSAK PURELİ PUF PATATES
PUFF POTATOES WITH GARLIC PUREE



ANA YEMEK MAIN COURSE

BONFILE VE YANMIS TEREYAĞLI
PATATES PURESİ

TENDERLOİN
AND MASHED POTATOES WITH BURNT
BUTTER



TATLI DESSERT

ORMAN MEYVELERİ İLE BİRLİKTE
TAVUK GÖĞSÜ
CHICKEN BREAST WITH BERRIES





INGREDIENTS

- 2 potatoes
- 1 head of garlic
- 1 lemon
- 1/4 teaspoon cumin
- 1 teaspoon ground red pepper
- 1/2 grated nutmeg
- 1 red beet
- 250 g chickpeas
- 1/2 cup of tahini
- 1 teaspoon of salt
- 20-30 gr cheese

PREPARATION

Firstly put the clove of garlic in a ovenware and pour some oil and salt.

Bake it nearly 20 minutes.

Peel the potatoes and cut put in a pan and add water and salt.

Let it boil.

Drain the potatoes mash them and add the caramelized garlic.

Mix them.

Sprinkle salt, mahalep, nutmeg, cumin and red pepper and knead it.

Add starch little by little until it comes thicken.

Shape the mixture with hand.

Heat the oil and fry them peel the red beet and cut them boil it.

Put red beet, boiled chick bean, lemon juice, tahini, garlic and salt in the mixture cup.

Blitz it until it comes smooth.



PREPARATION

Put all the ingredients for the sauce in a pan and let it reduce until it's thickened.

Cut the potatoes equally, and pour water and sprinkle salt let it boil.

While boiling marinate beef with oil and blackpepper.

When the potatoes boil, put them in the bowl and mash pour cream and add butter and mix them and make puree, and chopped dill.

I will prepare pesto sauce put basil, garlic, parmesan cheese, pine nuts, olive oil and salt in bowl and blend it.

Put butter to the pan add rosemary and garlic cook the marinated meat.

Saute leek and oyster mushroom in the same pan.

INGREDIENTS

- 2 tenderloins
- 3 garlic cloves
- 3 oyster mushrooms
- 3 rosemary
- 2 potatoes
- 1 bunch of dill

For sauce;

- 1 tablespoon of red grape vinegar
- 1 squeezed pomegranate
- 1.5 tablespoons of balsamic vinegar
- 1 teaspoon of starch

- 2 bunches of basil
- 100 g pine nuts
- 4 cloves of garlic
- 2 teaspoons of salt
- 150 g parmesan cheese
- 400 ml olive oil



PREPARATION

First melt the butter and add flour and stir fry until it smells roasted.

And add milk and sugar.

Stir constantly until it boils and gets thicken.

Remove from the heat and add vanilla.

Blend it and cover it with stretch.

Put it to the fridge.

Put blackthorn and sugar in a pan and let it simmer.

Put the pudding to the plate.

Sprinkle cinnamon and pour liqueur.

INGREDIENTS

- 2
- 125 gr Butter
- 1 cup of flour
- 1.5 cups granulated sugar
- 1 liter milk
- 1 packet of vanilla
- 2 teaspoons of cinnamon
- 60 gr blackthorn
- Riga Balsam