



STARTER: CABBAGE LEAF DOLMAS WITH OLIVE YOGHURT + OLIVE TAPENADE

MAIN: KARNIYARIK WITH SIMIT + CHILLI TAHINI

DESSERT: AZUKI & STRAWBERRY ICE CREAM + CHESTNUT SWEETS

STARTER: CABBAGE LEAF DOLMAS WITH OLIVE YOGHURT + OLIVE TAPENADE

Ingredients

4 large green cabbage leaves, steamed (to soften)

1 cup soft-cooked lentils, mashed

½ carrot, finely chopped (1/2 cup)

½ onion, finely chopped (1/2 cup)

1 large egg, hard-boiled & mashed

2 cloves garlic, crushed (1 tsp)

1 tbsp finely chopped mixed herbs

½ tsp allspice

1/2 tsp crushed black pepper corns

¼ tsp cinnamon powder

2 tbsp crushed almonds

2 tbsp olive oil

1/2 tsp salt

Olive Yoghurt :

1 cup mixed olives, pitted

1 cup thick yoghurt

2 cloves garlic, minced (1 tsp)

1 red chilli, crushed (1/2 tsp)

1 tsp lemon juice

salt to taste

Tapenade:

1 cup mixed olives, pitted

1 tbsp capers

1 clove garlic, crushed (1/2 tsp)

1 tbsp olive oil

1 tsp lemon juice

½ tsp anchovy paste

1/4 tsp crushed black pepper corns

salt to taste

Garnish:

Fresh herbs

Method

- Mix the dolmas filling ingredients in a large bowl. Lay the cabbage leaves out on a flat surface and spoon the filling into the centre of each. Fold, roll, and wrap the filled leaves with string. Steam until completely softened, for at least an hour.
- For the yoghurt, puree all the ingredients in a blender. Do the same to make the tapenade.
- Serve the dolmas with the yoghurt and/or tapenade and garnish as desired.

MAIN: KARNIYARIK WITH SIMIT + CHILLI TAHINI

Ingredients:

2 small brinjals/aubergine

300g minced meat

¼ cup oil

2 cloves garlic, crushed (1 tsp)

1 tsp crushed ginger

1 large onion, finely chopped (1 + 1/2 cup)

1 tbsp masala

1 tomato, seeded & chopped (1 cup)

1 tbsp chopped currants/raisins

2 tbsp shelled & chopped pistachios

½ cup chopped parsley

1 tsp crushed black pepper

½ tsp nutmeg

1 cup grated cheese

Simit:

2 cups all-purpose flour

½ tsp salt

1 tbsp olive oil

¼ cup butter

½ cup warm water

1 egg

¼ cup milk for brushing

1 cup sesame seeds

Chilli Tahini:

¼ cup sesame seeds

½ tsp salt

¼ cup olive oil

½ red chilli, crushed

½ green chilli, crushed

Garnish:

Fresh herbs

Method

- Halve the brinjals length-wise and scoop out the flesh, leaving a 1cm 'shell'. Fry the mince, garlic, ginger and onion in the oil. Mince the brinjal and add to the cooking mixture. Cook until the most of the liquid had evaporated then add the rest of ingredients in sequence, except the cheese. Cook for a further 5 minutes on low heat. Season the mixture, fill the brinjal shells, bake for 45 minutes to an hour at 180 degrees Celsius. Cover with the grated cheese 10 minutes before removing from the oven.
- For the simit, mix all the ingredients in a large bowl until thoroughly combined. Allow the dough to rest for half an hour. Shape into spirals, brush with milk, cover with sesame seeds and bake for 30 to 40 minutes at 180 degrees Celsius, until golden brown.
- To make the tahini, puree the ingredients in a blender.
- Plate and garnish as desired.

DESSERT: COFFEE LOKUM SWEETS

Ingredients

20g agar agar or gelatine

½ cup warm water

2 cups sugar

2 cups cold water

½ cup corn flour

½ tsp tartaric acid

1 tsp lemon juice

1 tsp orange rind

1 tsp instant coffee

1 tsp rosewater

¼ cup icing sugar for dusting

Garnish:

Mint sprigs

Method

- Dissolve the agar agar or gelatine in the warm water. Bring the cold water and sugar to the boil, adding the rest of the ingredients and then the dissolved mixture. Simmer for at 10 minutes. Cool completely then pour into a foil-lined container. Allow to set, peel off the foil and slice with an oiled knife. Cover and dust with icing sugar.
- Plate and garnish as desired.