



A GLOBAL DMC PARTNER

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Cooking Class

An absolutely wonderful surprise, when you visit Turkey, is the food. The variety and the simplicity of the recipes and the quality of the ingredients are guarantees of delicious meals.

As frequently observed by Turks and foreigners alike, contemporary Turkish cuisine is the heir of the diverse culinary culture of the Ottoman Empire, extending over the eastern Mediterranean from the Balkans to the Middle East. The recipes are originating from the rich culinary traditions of this vast region, with emphasis on "living tradition" – a practical repertoire of familiar, well-tested, fine foods that can be prepared simply and tastefully for contemporary lifestyles, with easily available ingredients and in accordance with today's cultural, aesthetic and hygienic standards.

All courses are held by professional chiefs and experts. After two hours of an interactive class by these experts, the participants will prepare one of the below menus and eat for lunch. Below menus are sample menus and there are different other selection of menus and these can be sent upon request.



Leeks stewed in olive oil (in season)

Shallow fried seabass with milk sauce and mashed potatoes with swiss chard

Phyllo pastries stuffed with ricotta cheese soaked with quince syrup





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Crepes stuffed with meat stew

Rice pilaf with tomatoes or with orzo

Tomato salad with goat cheese and pomegranate sauce

Turkish Appetizers

Roasted red bellpeppers with lemon garlic sauce

Pan-fried phyllo scrolls stuffed with feta cheese

Lentil patties

Fried eggplant and peppers with tomato and yoghurt sauce

Shepherds salad with pomegranate sauce
Albanian style fried liver

Beef stew with pearl onions

Rice pilaf with vermicelli

Yoghurt with cucumbers and mint

A syrupy dessert

