

DINNERCLUB RECIPES



YAYLA ÇORBASI

INGREDIENTS

- **RICE:** Any kind of white rice including basmati or jasmine would work for this recipe.
- **YOGURT:** You can use Greek yogurt or regular yogurt as long as it's plain and not flavored. If you own an instant pot, you can try making yoghurt at home.
- **THICKENING MIXTURE:** A combination of **egg** and **flour** helps thickening the soup.
- **DRIED MINT:** Another commonly used ingredient in Turkish cuisine, dried mint is usually sautéed in butter then added to the soup. You can find dried mint on Amazon or at local Middle Eastern and Mediterranean shops.

INSTRUCTIONS

1. Start by cooking the rice with water until it completely falls apart. To do so, you need more water than you usually use to cook rice. Remember, the water and rice are going to be the base of this soup.
2. Mix yogurt, egg and flour and salt in a bowl. Add more water to the cooked rice and stir well. Take the rice off the heat. Using a ladle, slowly add a few ladles of the rice and water mixture to the yogurt and egg mixture. Stir well and mix.
3. Add the yogurt and egg mixture back to the cooked rice and water and place it over medium heat. Simmer for about 15 minutes, stirring occasionally. Taste and add more salt if needed.
4. In a small pan, melt butter and sauté dried mint for about 30 seconds until it releases its aroma. Add sautéed dried mint to the soup and stir well.



“PISTÜRLÜ”

INGREDIENTS

- 1 large aubergine
- 2 courgettes
- 2 large onions
- 2 large red peppers or Romano peppers
- 4 large green peppers
- 4 large ripe plum tomatoes
- 4 large garlic cloves, peeled and bashed
- 50ml olive oil
- ½ tsp ground cloves
- ½ tsp ground coriander
- ½ tsp paprika
- 1 tsp dried oregano
- ¾ tsp sea salt flakes
- ¾ tsp freshly ground black peppercorns
- 1 vegetable stock cube
- 2 tbsp tomato purée
- 1 tbsp Turkish sweet red pepper paste
- 1 tbsp lemon juice
- 1 tbsp plain flour
- ½ cinnamon stick
- 1 large bay leaf
- 1-2 tbsp extra-virgin olive oil

INSTRUCTIONS

1. Preheat the oven at 200C/fan 180C/gas 6. Cut the aubergine and courgettes into 3-4cm chunks, then lay out flat on baking sheets or large plates. Sprinkle evenly with 1 tsp of fine sea salt then leave for 15 minutes to release their juices. Pat dry with some kitchen paper and put in a large, deep roasting tray.
2. Cut the onions, peppers and tomatoes into chunks, ensuring they are similar in size to the other vegetables. Add to the roasting tray along with the garlic. In a bowl, mix together the olive oil, cloves, coriander, paprika, oregano and half of

the sea salt flakes and cracked black pepper, then stir the mixture into all of the vegetables, using clean hands to toss everything together. Ensure that all of the vegetables are coated and spread them out evenly.

3. Bake for 30 minutes (stirring gently halfway through) while you prepare the remaining ingredients. Dissolve the stock cube, tomato purée and pepper paste in 600ml of just-boiled water in a heatproof jug.
4. After 30 minutes, remove the roasting tray from the oven, gently stir the vegetables, then drizzle over the lemon juice and sprinkle over the flour, remaining sea salt flakes and cracked black pepper. Nestle the cinnamon stick and bay leaf into the mixture and carefully pour over the stock. Increase the oven to 220C/fan 200C/gas 7 and return the roasting tray to the oven for a further 45 minutes, gently stirring halfway through. Remove the tray from the oven and let the vegetables cool until warm. Drizzle over the extra-virgin olive oil just before serving.



CRÊPES

INGREDIENTS

- Flour
- Eggs
- Milk
- Water
- Salt
- Butter
- And your favourite things to add to your crepes: fruits, sugar, yoghurt, chocolate...

INSTRUCTIONS

1. Whisk the milk, water, eggs, and salt.
2. Gradually whisk in the flour and butter.
3. Scoop the batter onto a hot griddle.
4. Cook until lightly browned on the bottom.
5. Flip and continue cooking until done on both sides.
6. Plate and decorate.