



Eat and drink, but waste not by excess (Al-A'raf 31)  
Banu Atabay's Mtevaz Lezzetler® Turkish cooking recipes

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## Curd Cheese Finger Patties

Lor Kftesi



1 cup thin bulgur  
1 cup curd cheese  
4 green onions  
Half bunch parsley  
1 tbsp butter  
1 tbsp pepper paste  
1 tsp red pepper powder  
1 tsp cumin  
1/2 tsp black pepper  
1/2 tsp salt

# Firstly, pour a bit more than 1 cup warm water onto bulgur. Rest it for about 10 minutes.

# Meanwhile, cut onion and parsley into very small pieces.

# Add pepper paste, red pepper powder, cumin, salt, black pepper and butter also onto bulgur. Mix it well by a spoon.

# Then, add curd cheese, parsley and onion. Knead the mixture until it turns into homogenous totally by wetting the hands time to time.

# Shape them as fingers. Serve them with lettuce.

**Note:** Though kneading the mixture for a long time, if it does not turn into homogenous, you may add some bread crumbs also.