



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

Daisy Salad

Papatya Salatası



6 medium size potatoes
Half lemon
3 tbsp olive oil
1/2 tsp cumin
1/2 tsp salt
For the Upper Side:
1/3 cup canned peas
1/3 cup canned corn
1 carrot
2 tbsp mayonnaise
1/2 tsp salt
For Garnishing:
2 eggs
10-15 stems of parsley

- # Boil potatoes and carrot in the same pot without peeling them. Peel them after removing from the boiling water while they are hot yet.
- # Cut the potatoes into big pieces and place into a deep bowl. Add olive oil, lemon juice, cumin and salt into the bowl also. Mash them to turn into puree.
- # Divide the puree into 7 equal pieces. Roll to shape each piece as a ball.
- # Place one of the balls onto the middle of a flat service plate. Place 6 more balls around it to shape as daisy.
- # Use the back side of a wet spoon to make holes between the balls.
- # Dice the carrot. Add peas, corn, salt and mayonnaise on it and mix.
- # Place the prepared mixture into the holes between the potato puree balls.
- # Get the yolks of the well-boiled eggs and chop them. Sprinkle these yolk pieces over the puree balls.
- # Cut the remaining egg whites vertically into a few pieces. Place them between the puree balls.
- # Finally place the chopped parsley pieces to the spaces between the balls at their outsides.

Note: The puree of the potato of daisy salad may be prepared with milk also.