



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

Mashed Tomato Salad

Acılı Ezme



6 medium size tomatoes
2 long hot peppers
1 onion
1 garlic clove
Half bunch parsley
8-10 fresh mint leaves
1 tsp salt
1 tbsp pomegranate syrup
2 tbsp olive oil
1 tbsp hot red pepper paste

- # Firstly peel the tomatoes and cut each of them into 4 pieces. Remove the inner part and the seeds of the tomatoes.
- # Cut each of the peppers into 2 pieces and remove the seeds. Chop the parsley and mint into too small pieces. Pound the garlic.
- # Transfer too small onion pieces into a mixing bowl. Add salt and knead the mixture until it softens.
- # Add very small tomato, pepper, parsley and mint pieces. Add pounded garlic and mix it.
- # Whisk the mixture of pomegranate syrup, olive oil and pepper paste mixture in another bowl. Pour it onto the other ingredients.
- # Mix whole mixture just like mashing them.
- # It is advised to serve it after resting it for 1 day.

Note: Mashed Tomato Salad may be prepared by cutting all the ingredients in a food processor and adding pepper paste mixture in it also. But its taste can not be as good as the one which is prepared by tradidional method.