



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

Gordon Blau

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8 beefsteak pieces, thin, pounded
16 slice of kashar cheese
8 slice of salami or ham
2 eggs
1 cup flour
2 cup bread crumbs
1/2 tsp salt
Oil, for frying

Place the one of the beefsteak slices on a flat place, and put 1 slice of kashar cheese on it and 1 slice of ham and 1 slice of kashar cheese on the ham again.
Put 1 slice of beefsteak on it.
Make close cuts over the edges, which stand over and over, for getting the beefsteak pieces together.
Prepare the other ingredients by the same method. (there will be 4 Gordon Blaus)
Dip the Gordon Blau into the egg at first, and then cover with bread crumbs.
Fry on the pan with some oil and without reversing too much. (You must not use butter, because the bread crumbs soak butter more.)
Drizzle salt just before it gets cooked. You can garnish with potato puree or with another garnish which you want while serving.

Note: Gordon Blau is a French recipe.