



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

Curd Cheese Finger Patties

Lor Köftesi



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.