



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

Kelle Durum

Kelle Dürüm



1 sheep head
4 lavash (thin crispy pita like bread)
2 tomatoes
2 onions
Salt
Oregano
Cumin

- # Boil the sheep's head so well. (You can buy it pre-boiled also).Cool down later.
- # Separate the head into parts (for example cheeks, eyes, tongue, palate)
- # Cut the lavash into two pieces.
- # Put the sliced meat from all of the parts or the head, put half circle tomatoes and onion slices on it, sprinkle salt, oregano, cumin.
- # Fold the lavash as a durum (as a cylinder)

Note: Kelle durum is called "sogus" in Izmir region.