



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

Fried Sheep Brain Platter

Beyin Tavası



1 sheep brain
1/3cup feta cheese, grated
1 egg
1/2 tsp salt
1 cup vegetable oil

- # Put the brain in cold salt water, and peel the film which covers the brain.
- # Boil it but don't let it to soften too much.
- # After it cools down, chop it.
- # Mix the egg in a bowl and then add cheese and salt.
- # Dip chopped brain parts in this mixture.
- # Fry these parts in the red-hot oil, and than put on paper towels.
- # You can serve hot or warm.

Note: Fried sheep brain platter is so delicious but its calorie is too much. Aged people must be careful.