



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

Fish with Cheese

Peynirli Balık



4 fillets of any fish (sea bass is advised)
2 tbsp vinegar
2 tsp salt
8 scallions
1 cup gravy
7 ounces melted cheese
1 cup oil, for frying
Half lemon

- # Clean the fishes, and pour the vinegar all over, rest it for about half an hour.
- # Fry the fishes with oil.
- # Pour the gravy into a deep pot, and add cheese, when the cheese melts add the fried fishes into it.
- # Add the scallion slices into the cooking fishes with cheese.
- # Add lemon and salt for increasing the taste.
- # Cook for 15 minutes. Serve hot.

Note: You can add 1 tbsp butter into the gravy.