



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

Circassian Chicken

erkez Tavuęu



1 chicken
4 slices of stale bread
2 cups of walnut
2 tbsp vegetable oil
2 tsp salt
1/2 tsp salt
1 tsp crushed red pepper

- # Boil the chicken, remove the bones and place the chicken on the service plate.
- # Put the stale bread crumbs into a deep bowl, add some chicken broth and thickly pounded walnuts, and mix.
- # Add chicken broth until the mixture reaches the consistency of thick pudding, add salt and black pepper, mix.
- # Pour this mixture all over the chicken which is on the service plate, mix well.
- # Make the oil red hot, add crushed red pepper, when the pepper gives its colour to the oil, pour the mixture all over the chicken.
- # Serve cold.

Note: This is a regional and national recipe of Circassians.