



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

Mortan

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10 slices of sandwich loaf
10 slices of salami
1 red bell pepper
2 green sweet peppers
2 slices of kashar cheese
1 tbsp butter
5 green olives

- # Cut the slices of the loaf into the pieces, each has the width of the salami slices.
- # Spread the margarine which is melted at room temperature as a thin layer.
- # Place salami slice, kashar cheese slice, red pepper slice and green pepper slice, and finally place half of the green olive.
- # After superposing all the ingredients dig a tooth pick into the ingredients and the bread slice.
- # Place onto a service plate and serve it.

Note: Professionals whisk the butter and then spread all over the bread while preparing canapés.