



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

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## Muhammara

Muhammara



1/2 pack long rusk  
1 cup finely pounded walnut  
2 tbsp pepper paste  
1 tbsp tomato paste  
10 garlic cloves  
1/2 cup olive oil  
1/3 cup boiling water  
1 tsp cumin

- # Pound the rusks finely, wet them with 1/3 cup boiling water.
- # Add paste and garlic which is pounded with some salt, walnut, olive oil and cumin into the wet crumbs, and mix well.
- # Prepare for eating the day after preferably.
- # Prepared muammara is served by spreading it all over the bread slices.

**Note:** The muhammara is a kind of appetizing canapé from the Gaziantep region of Turkey.