



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

Triangle Canapés

gen Kanepe



3 tbsp strained yogurt
1 tsp crushed red pepper
1 + 1/2 tsp dried mint
1 tsp olive oil
1/2 tsp salt
2 garlic cloves
6 slices of sandwich loaf

For Garnish;
Fresh mint leaves

- # Peel the garlic loves, and mash them with the salt.
- # Put the strained yogurt into the bowl, add olive oil and get a smooth mixture by mixing it by the help of a fork.
- # Add mashed garlic, mint and crushed red pepper in it and mix well.
- # Cut off the edges of the loaf slices. Get triangle shaped slices by cutting the loaf slices from one corner to opposite side.
- # Spread the canap mixture all over the slices.
- # Place the canaps onto the service plate and garnish by placing the fresh mint leaves between them, and serve.

Note: This canap mixture can store in jar in the refrigerator. You can spread it all over when you want to serve.