



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

Surn

Sürn



4 slices of bread
4 tbsp dry cottage cheese
1 tbsp hot pepper paste
5 tbsp olive oil
1 tbsp thyme
1 tbsp basil, finely sliced

- # Put the dry cottage cheese into the bowl, and add olive oil on it, mix it by mashing to turn the mixture to paste.
- # Mix it for a while after adding the pepper paste.
- # Add the remaining ingredients -finely sliced basil, thyme- in it and mix well.
- # Cover the mixture with a fabric and rest it for 1 hour at least.
- # At the end of the resting time, spread it all over the bread slices and serve.
- # You can fill the remaining mixture of surn into the jars and store it in refrigerator for a few days.

Note: Surn is a special cheese of Antakya region. It is prepared with the ingredients which are given, and then rolled.