



We come with perhaps the most beautiful presentation of seasonal, fragrant, vitamin C-rich oranges. It is an incredibly easy recipe that you can serve to your guests with pleasure. Here is our delicious orange delight recipe that will amaze you with its soft consistency and fragrant smell!

It is a very innocent dessert that everyone, even children, will love . While its preparation with only 4 ingredients puts it one step ahead of its counterparts, it will leave a mark on your palate with its fresh taste and delicious texture. Let's squeeze the oranges and prepare the orange delight recipe! We leave our video recipe below. Bon appetit in advance :)

FOR HOW MANY PERSON

15 pieces

PREPARATION TIME

15 minutes

COOKING TIME

10 minutes

Ingredients for Orange Turkish Delight Recipe

- 2 water glass Orange juice
- One tea cup granulated sugar
- One tea cupwheat starch

For covering;

- ½ tea cup coconut
- One tablespoon pistachios

How to Make Orange Turkish Delight Recipe?

1. Squeeze the oranges and obtain 2 cups of orange juice. Pour the orange juice you prepared through a strainer again and make sure that there is no sediment left in it.
2. Pour the filtered orange juice into a pot. Add sugar and starch into it, beat with a whisk, turn on the stove and cook by stirring until it boils.
3. Pour the jelly-like mixture into the soaked coffee cups and let it rest in the refrigerator for about 2 hours after it reaches room temperature.
4. Take it from the refrigerator, coat it with coconut and place it on a serving plate.
5. Decorate them with powdered pistachios and serve.



Lentil meatballs, the indispensable taste of the golden days and the favorite of bachelors and student houses, are a nutritious and delicious recipe as well as being practical . For those who are wondering how to make lentil meatballs in exactly the right size and the right consistency, or

those who have not yet found the best lentil meatball recipe, here is the favorite of practical recipes, lentil meatballs, with all their tips!

**FOR HOW MANY
PERSON**

for 6 people

PREPARATION TIME

30 minutes

COOKING TIME

20 minutes

Ingredients for Lentil Meatballs Recipe

- 1.5 water glass Red lentil
- 3 water glass hot water
- 1.5 water glass thin Bulgut
- 2 piece onion
- One tea cup olive oil
- One tablespoon pepper paste
- One tablespoon tomato paste
- 5 piece spring onion
- ½ bundle parsley
- 1.5 teaspoon salt
- One tea spoon chili pepper
- One tea spoon cumin
- One tea spoon black pepper

How to Make Lentil Meatballs Recipe?

1. To make lentil meatballs, wash the red lentils in plenty of water and boil them in hot water.
2. Add the fine bulgur, which is about to absorb its water, and remove the lentils from the stove.
3. Add fine bulgur on top.
4. Leave the fine bulgur in the covered pot with the lentils for about 15 minutes to swell.
5. Heat the olive oil in a pan.
6. Chop the onions into small cubes and transfer them to the pan.
7. Fry the chopped onions for about 5 minutes.
8. Respectively; Add pepper paste, tomato paste, salt, chili pepper and cumin.
9. Fry the onion mixture for 3-4 minutes.
10. Add the tomato paste and onion mixture to the swelling bulgur and lentil mixture.
11. Finely chop the spring onions and parsley. Add chopped greens.
12. Start kneading the ingredients.
13. Knead all the ingredients until combined.

14. Take walnut-sized pieces from the mixture you prepared and shape them by squeezing them in your palms.
Serve the lentil meatballs on a serving plate with the greens of your choice. Share with your loved ones.



Journey to Gaziantep:Gavurdagi Salad Recipe

**FOR HOW MANY
PERSON**

for 3 person

PREPARATION TIME

15 minutes

COOKING TIME

0 minutes

A salad, which is served with many dishes and where the pleasure of dipping bread in its water is very different. The special feature of this salad lies in the finely chopped ingredients and its wonderful sauce. Its flavor is doubled with juicy tomatoes and crunchy cucumbers. Walnuts and sumac are indispensable. Here is the gavurdagi salad recipe that beautifies the tables with its freshness and comfort! Don't forget to have your warm bread ready.

Ingredients for Gavurdagi Salad Recipe

- 4 piece large size tomatoes
- One piece large size Red onion
- 2 pieces medium size green pepper

- 2 pieces medium size cucumber
- one hundred -gram walnut inside
- ½ bundle parsley
- 6 tablespoon olive oil
- 4 tablespoon pomegranate syrup
- One teaspoon sumac
- One tea spoon salt

How to Make Gavurdagi Salad Recipe?

1. The most important trick of this salad is that all the ingredients are chopped quite small. Wash and clean all ingredients. If you are using walnuts, crack them and add everything together into a salad cup



With the arrival of autumn, vegetable dishes became more diverse and tables began to be filled with olive oil dishes. Although there are people who like its taste as well as those who don't, celery is one of them. The orange celery recipe is a little different from the olive oil celery recipes you know , it is a little more aromatic, slightly tart and juicy, and contains plenty of vitamin C. It is effective enough to suit winter and protect against germs.

So what are the benefits of celery? It is very rich in vitamins A and K, is a powerful antioxidant, is considered to regulate digestion and protect the eyes. And hold tight: 100 grams contains only 16 calories when cooked using the right methods.

FOR HOW MANY PERSON

for 4 people

PREPARATION TIME

30 minutes

COOKING TIME

40 minutes

Ingredients for Orange Celery Recipe

- 2 pieces medium size celery
- One piece carrot
- 2 pieces medium size potatoes
- One piece onion
- 6 tablespoon olive oil
- ½ piece lemon
- One glass of Orange juice
- One glass of water
- One teaspoon flour
- One teaspoon granulated sugar (or 1 sugar cube)
- ½ teaspoon salt

How to Make Orange Celery Recipe?

1. Peel the celery and chop it into cubes. Soak the celery in lemon juice to prevent it from darkening. Chop the onion for food. Chop the carrot finely and fry it with the onion in a pan with olive oil.
2. Then add the potatoes on top.
3. Add the celery and fry for a while.
4. Add the flour and mix.
5. Then add sugar, salt, orange juice, lemon juice and water.
6. Finally, put the celery stalk in the middle of the pot and close the pot's lid.
7. After boiling cook over low heat for approximately 25-35 minutes until the vegetables soften.
8. After the cooked food has rested, you can put it on a plate and serve it.