



Vegetable pie, a recipe from Turkish cuisine, exquisite, economical and abundant

Description

It is now customary for us to share with you dishes of Turkish origin so that you can add them to your recipe book and prepare them at home. The **recipe** that we bring you today is a real delight, it has a large amount of vegetables, it does not contain meat and it is very filling.



Organize a meeting with friends and prepare this baked vegetable pie to share with them and enjoy a dish with a Middle Eastern flavor. It is easy to make and requires little preparation time. Below I leave you the ingredients and the step-by-step instructions for the **recipe** .

Ingredients

A small piece of cabbage (300 grams)

2 potatoes

2 carrots

1 bell pepper

1 pinch of dill

1 pinch of parsley

For the sauce

4 eggs

4 tablespoons of olive oil

4 tablespoons of milk

100 grams of flour

1 teaspoon black pepper

1 teaspoon salt

5 grams of baking powder

For the surface (optional)

50 grams of grated cheese that melts

Sesame and cumin

Preparation mode

To make this **recipe** , we must first wash the vegetables and cut them into small pieces so that they cook better. We begin by finely chopping the celery and cabbage, then we continue with the dill and parsley and finally we cut the bell pepper into small cubes.

On the other hand, peel the carrots and potatoes and grate both foods with the coarse part of the grater. Then put everything into a large bowl or container and mix.



The next step of the **recipe** is to make the sauce that will bind the vegetables. To do this, add the eggs together with the oil, milk, salt and pepper and beat vigorously to combine.



Next, add the flour and baking powder. Continue stirring until a liquid, homogeneous mixture is formed.



We pour all the preparation we made earlier over the vegetables and mix very patiently to integrate and soak the vegetables in flavor.



We continue the **recipe** by preparing a baking dish, it should be wide. We cover the base with baking paper or parchment paper and proceed to place all the vegetable preparation. We spread it well making sure that there is no uncovered space and we put it to cook in an oven at 180°C for 30 minutes.



Once the cooking time has elapsed, remove from the oven and place grated cheese all over the surface. Sprinkle sesame and cumin seeds on top of the cheese and cook for 15 more minutes so that the cheese gratinates.



The **recipe** will be finished when we remove the vegetable pie from the oven and unmold it. It makes many portions so I hope you share it with your loved ones.



Category

1. Grandma Recipes

Date Created

05/12/2024

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