Amasya hand-pressed tarhana

Whole recipe

Ingredients

1.25 kg	Cracked hulled wheat (yarma)
5 kg	Strained yogurt
413 g	Milk 2 glass
150 g	Wheat flour 1½ glass
100 g	Egg 2 pc
350 g	Salt 1½ glass

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Mix the washed and drained cracked wheat with the strained yogurt in a pot.
2. In a separate bowl mix the milk, flour and eggs, then add to the pot. Cook over a wood fire at about 250 °C for 20 minutes.
   20 min
3. Stir in the salt and remove from the heat. Keep stirring until cool so the strained yogurt does not split.
4. Take 50 g pieces of the cooled dough. Hold each in your palm and press four fingers (not the thumb) into the centre to shape it.
5. Lay the pieces on a clean damp cloth and dry in the sun for 7 days, turning them during the first 2 days so they dry evenly.

Last changed: November 1, 2026
TÜRKPATENT Coğrafi İşaret Portalı, tescil no 1300 (Yeşilırmak Havzası Kalkınma Birliği)
tatname.com/en/tarif/amasya-sikma-tarhanasi