# Arapgir fried fruit leather with eggs and walnuts

**Serves 4**

## Ingredients

| | |
|---|---|
| **150 g** | Mulberry pestil (fruit leather) |
| **100 g** | Egg<br>2 pc |
| **50 g** | Butter<br>¼ glass |
| **100 g** | Walnut<br>1 glass |

## Allergens

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

## Method

1. Cut the fruit leather into cubes of about 1.5 x 2 cm and separate the layers by hand. Rinse the pieces in lukewarm water to soften them.
2. Melt the butter in a pan. Squeeze the water out of the softened pieces, add them to the melted butter and fry for 1-2 minutes.
   **1 min**
3. Add the eggs and fry, stirring, for 1-2 minutes until set.
   **1 min**
4. Sprinkle the crushed walnuts on top and serve.

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TÜRKPATENT Coğrafi İşaret Portalı, tescil no 1475 (Arapgir Belediyesi)
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