Baklalı bulgur aşı (bulgur pilaf with fresh broad beans)

Serves 1 · 20 min

Ingredients

30 g	Shelled fresh broad beans
70 g	Bulgur ½ glass
15 g	Vermicelli
10 g	Clarified butter (ghee) ¾ tbsp
2 g	Ground black pepper ¾ tsp
30 g	Onion 3 tbsp
3 g	Salt ½ tsp

Allergens

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

Method

1. Heat the ghee in a wide, shallow pot.
2. Chop the onion small and add it to the fat first, then add the beans and sauté.
3. Add water and let it simmer until the beans are tender.
4. Add the rinsed bulgur, vermicelli, salt and black pepper and cook over low heat.
5. Once cooked, set the bulgur aside to rest.

Last changed: November 1, 2026
ŞURKAV, Dünyanın En Eski Mutfağı Şanlıurfa Yemek Kitabı (2014)
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