Fried grape pestil with eggs (bastık kavurması)

Serves 1 · 10 min

Ingredients

120 g	Grape pestil (bastık)
10 g	Clarified butter (ghee) ¾ tbsp
60 g	Egg 1¼ pc

Allergens

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

Method

1. Cut the bastık into small cubes.
2. Sauté the bastık in a pan with ghee.
3. When the bastık turns pink, pour over the eggs you beat in a separate bowl.
4. Serve hot.

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tatname.com/en/tarif/bastik-kavurmasi-surkav