Bayburt curd cheese dolma (sorrel leaves stuffed with curd and bulgur)

Whole recipe

Ingredients

1 kg	Evelik (wild sorrel)
50 g	Butter ¼ glass
200 g	Onion 1¾ pc
200 g	Bulgur 1¾ glass
10 g	Salt ½ tbsp
350 g	Water 1¾ glass
1 kg	Lor cheese
200 g	Clotted cream
150 g	Water ¾ glass

Allergens

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

Method

1. Blanch the sorrel leaves in boiling water for one boil, just until soft.
2. Fry the onions in 10 g of the butter. Add the bulgur and salt, pour in the water and simmer over low heat until absorbed.
3. Put the curd cheese in a bowl, add the kaymak and the cooked bulgur mixture and blend.
4. Squeeze the filling into the leaves and wrap them. Arrange neatly in a greased tray.
5. Add the water on top and bake in a 180 °C oven.
6. When serving, melt the remaining butter and pour it over.

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