Bitlis corti taplama (pickled cabbage and bulgur patties)

Whole recipe

Ingredients

750 g	Pickled cabbage (çorti)
500 g	Bulgur 4¼ glass
100 g	Wheat flour 1 glass
100 g	Semolina ¾ glass
50 g	Egg 1 pc
1 kg	Water 5 glass
9 g	Garlic 3 clove
50 g	Butter ¼ glass
5 g	Red pepper flakes 1 tbsp

Allergens

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

Method

1. Put the corti (pickled cabbage) in a pot, add 400 ml hot water and boil for 20-25 minutes.
   20 min
2. Soak the bulgur in a separate bowl with 300 ml hot water and leave for about 30 minutes until it absorbs the water.
   30 min
3. Add the flour, semolina and egg to the bulgur. Sprinkle in the remaining 300 ml hot water a little at a time and knead to a dough.
4. Take small pieces of dough, roll them in your palm and press into flat patties about 3 cm wide, 1 cm thick and 5 g each.
5. Drop the patties into the simmering corti liquid and cook for about 15 minutes.
   15 min
6. Take about 300 ml of the cooking liquid and mix in the garlic crushed in a mortar.
7. Melt the butter in a pan and add the chili flakes. Plate the patties, pour over the garlicky liquid, then the chili butter, and serve hot.

Last changed: November 1, 2026
TÜRKPATENT Coğrafi İşaret Portalı, tescil no 1743 (Bitlis Eren Üniversitesi)
tatname.com/en/tarif/bitlis-corti-taplamasi