Diyarbakır cracked wheat with dried yogurt (gebol)

Serves 8

Ingredients

500 g	Cracked hulled wheat (yarma)
1.5 kg	Water 7½ glass
300 g	Kurut (dried salted yogurt)
750 g	Water 3¾ glass
18 g	Garlic 6 clove
120 g	Butter ¾ glass
10 g	Dried spearmint 6¼ tbsp
5 g	Salt ¾ tsp

Allergens

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

Method

1. Cook the cracked wheat in the water until it becomes a thick porridge.
2. Soak the dried yogurt in the warm water the day before to soften it. Boil it in a pot, stirring constantly, until thick.
3. Add the crushed garlic and salt and boil for 5 more minutes.
   5 min
4. Place the porridge on a plate with a well in the middle and fill the well with the yogurt mixture.
5. Heat the mint in the butter, pour it over the top and serve hot.

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