Diyarbakır mastava (yoghurt, bulgur and rice pottage with pekmez butter)

Serves 6

Ingredients

2 kg	Yogurt 9¾ glass
100 g	Wheat flour 1 glass
50 g	Egg 1 pc
10 g	Salt ½ tbsp
1 kg	Water 5 glass
59.2 g	Bulgur ½ glass
82.4 g	Rice ½ glass
75 g	Butter ½ glass
75 g	Grape molasses ¼ glass

Allergens

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

Method

1. In a wide pot, mix the yoghurt, flour, egg, salt and water well.
2. Put the pot on the heat and stir constantly so the mixture does not curdle.
3. Add the bulgur and rice and cook, stirring. Once cooked, take it off the heat and let it rest for about 10 minutes.
   10 min
4. In a separate pan melt the butter, mix in the pekmez, fry briefly and drizzle over the dish.

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