Diyarbakır hand-pulled vermicelli

Whole recipe

Ingredients

317 g	Wheat flour 3 glass
3 g	Salt ½ tsp
200 g	Water 1 glass
13 g	Clarified butter (ghee) 1 tbsp
13.8 g	Sunflower oil 1 tbsp

Allergens

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

Method

1. Mix the flour and salt in a deep bowl. Add the warm water a little at a time.
2. Add the clarified butter and knead until the dough is elastic like chewing gum. Divide it into pieces and keep covered so it does not dry.
3. Put the oil in a small bowl. Take a piece of dough in your palm, grease it very lightly, roll it, then pull and stretch it thin with your fingers. Tear off thin strands in small pieces.
4. Spread the strands on a clean cloth so they do not stick together, and let them dry for a day.
   24 h
5. Roast the dried vermicelli in a pan or in the oven.

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