Erzurum gliko (bulgur dumplings with yoghurt and butter)

Whole recipe

Ingredients

300 g	Bulgur 2½ glass
900 g	Water 4½ glass
200 g	Wheat flour 2 glass
5 g	Salt ¾ tsp
15 g	Salt ¾ tbsp
40 g	Butter 2¾ tbsp
6 g	Garlic 2 clove
500 g	Yogurt 2½ glass

Allergens

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

Method

1. Pick over and rinse the bulgur, then cook it in a pot with the water and 5 g salt until soft.
2. Stir the cooked bulgur and, once lukewarm, work in the flour little by little. Knead for 1-2 minutes until smooth.
   1 min
3. Take pieces of dough and squeeze them in your palm into dumplings about 4-5 cm long. If shaping is hard, add a little flour.
4. Bring water to the boil in a wide pot, add 15 g salt, boil the dumplings in it and lift them out with a skimmer.
5. Heat the butter in a pan. Prepare the yoghurt, optionally mixed with crushed garlic.
6. Pour the yoghurt over the dumplings first, then the hot butter, and serve.

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