Norlu piperka (cheese-stuffed pepper preserve)

Whole recipe

Ingredients

500 g	Long green pepper
250 g	Lor cheese
300 g	Yogurt 1½ glass
10 g	Salt ½ tbsp
103 g	Milk ½ glass

Allergens

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

Method

1. Remove the seeds from the peppers; cut each one lengthwise and then crosswise into four pieces.
2. In a bowl, mix the unsalted curd cheese, yogurt and salt into a paste.
3. Spread some of the paste on the bottom of sterilized jars.
4. Pack the peppers tightly into the jars, alternating a layer of pepper with a layer of paste.
5. When the jar is full to the top, level the surface with a spoon and pour in the lukewarm milk.
6. Close the jar tightly, keep it in the refrigerator for 15 days, then eat.

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Curoğlu, Ö. B., Sandıkcı, M., Sakarya'da Yaşayan Bulgaristan Muhacirlerinin Yemek Kültürü ve Yemek Tariflerindeki Standartların Belirlenmesi (2024)
tatname.com/en/tarif/norlu-piperka-bulgar-muhacir-sakarya-curoglu