# Papara (stale bread with onion and tulum cheese)

**Serves 6**

## Ingredients

| | |
|---|---|
| **60 g** | Butter<br>¼ glass |
| **550 g** | Onion<br>5 pc |
| **600 g** | Water<br>3 glass |
| **250 g** | Tulum cheese |
| **350 g** | White bread |

## Allergens

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

## Method

1. Heat the butter in a pan and fry the onion.
2. Pour in the boiling water, stir and bring it to the boil.
3. Add the tulum cheese and stir for 2 more minutes, then take the pan off the heat. Leave it to cool a little.
   **2 min**
4. When the mixture has cooled a little, pour it over the stale bread pieces and bring it to the table.

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Sivas İl Kültür ve Turizm Müdürlüğü sitesi, Asırlık Tariflerle Türk Mutfağı (PDF; kitapta yazar, yayıncı ve yıl yok)
tatname.com/en/tarif/papara-sivas-asirlik