Erzurum potato borani (potatoes with garlic yoghurt and butter)

Serves 4

Ingredients

1 kg	Potato 4¾ pc
250 g	Strained yogurt
18.3 g	Salt 1 tbsp
150 g	Butter ¾ glass
12 g	Garlic 4 clove

Allergens

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

Method

1. Peel and wash the potatoes, then boil them in a pot of salted water until soft.
2. Dice the boiled potatoes first, then chop them smaller with a knife.
3. Mix the strained yoghurt with the garlic. Drizzle the garlic yoghurt and the butter over the potatoes and serve hot.

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