



Atom meze

Ingredients (for 2 portions)

200-250 ml Turkish süzme yoghurt (alternatively Greek yoghurt), 10-15 pieces dried Cayenne peppers, 1/2 tsp salt, 1 garlic clove, 2-3 tbsp olive oil

How to

Press the garlic into yoghurt, mix well with salt. Heat the olive oil, and fry the peppers in it (just a few minutes). As they are dry, they burn quickly, so as soon as they start getting darker, remove from heat. Arrange the peppers on top of yoghurt, then pour the hot oil over it. Serve with freshly baked bread and enjoy!