



Kuymak

Ingredients (1-2 servings)

2 tbsp butter, 3 tbsp cornflour, 150 ml warm water, pinch of salt, about 100-150 g cheese (cut in small pieces)

How to

Melt the butter in a small pan, then add the cornflour, stir until it changes colour, then add the water, stir well to get a thickish 'soup', add cheese and salt and stir until the mixture is homogeneous. Serve hot.

Personally, I like to fry a finely chopped garlic clove in the butter before adding the other ingredients, and to sprinkle the finished kuymak with thyme and chili flakes, but I must emphasise that none of these are a part of traditional kuymak/mıhlama.