



## Turkish Dövmé Soup

Appetiser, Serves 8

Salt and freshly ground pepper to taste  
 250 g./8 oz. lean, trimmed leg of lamb  
 1 carrot, diced  
 2 medium onions, diced  
 200 g./7 oz. cracked wheat  
 50 g./2 oz. dry white beans  
 50 g./2 oz. dry chickpeas  
 1 1/2 litres/1 1/2 qts. water  
 150 ml./2/3 cup milk  
 80 g./2/3 cup flour  
 50 ml./3 tbsp. yogurt,  
 plus more for garnish  
 100 g./7 tbsp. unsalted butter, melted  
 10 g./2 tbsp. ground red chile powder,  
 or to taste  
 Pomegranate seeds

- Fill a large pot with water and season with salt and pepper. Add the leg of lamb, carrot, and half of the onions and bring to a boil. Simmer until the lamb is just cooked through. Remove the lamb and retain the cooking liquid for the lamb stock. Dice the meat.
- Place the wheat, beans, chickpeas and water in a soup pot and bring to a boil. Simmer until the beans and wheat are tender. Add the milk, diced lamb, and 200 millilitres/7/8 cup of the lamb stock. Simmer for 10 to 15 minutes.
- In a separate warmed pan, whisk together the flour, yogurt and a few spoons of lamb stock. Slowly pour this mixture into the soup, stirring continuously. Continue to simmer.
- Mix the remaining diced onion and the butter together in a bowl. Add the chile powder and mix together.
- Spoon the butter and onion mixture into the soup so it floats on the top. Garnish with pomegranate seeds and more yogurt, and serve.

## Sea Bass with Seasonal Vegetables

Main Course, Serves 8

### Vegetables:

200 g./7 oz. carrots,  
 cut into balls using a melon baller  
 200 g./7 oz. potatoes,  
 cut into balls using a melon baller  
 100 g./7 tbsp. unsalted butter  
 150 g./1 1/4 cups chopped onion  
 150 g./1 1/4 cups diced yellow bell pepper  
 2 bay leaves  
 400 g./14 oz. diced mushrooms  
 300 g./1 2/3 cups diced, peeled tomatoes  
 200 ml./7/8 cup fish stock  
 Salt and pepper to taste

### Fish and Sauce:

Butter for greasing the casserole  
 8 (150-g./5-oz.) pieces sea bass fillet  
 Salt and pepper to taste  
 100 ml./7 tbsp. heavy cream  
 20 ml./4 tsp. raki (Turkish anise drink),  
 or substitute Greek ouzo  
 30 g./2/3 cup chopped dill  
 Lemon wedges to garnish  
 Fried parsley to garnish

### For the Vegetables:

- Bring a pot of salted water to a boil. Blanch the carrots and potatoes. Drain and set aside.
- In a separate pan, melt the butter and add the onion, bell pepper, bay leaves and mushrooms. Sauté for 3 to 4 minutes and then add the tomatoes. After a minute of cooking, add the fish stock, carrots and potatoes to the pan. Add salt and pepper to taste. Simmer for 2 to 3 minutes. Remove from the heat.

### For the Fish and Sauce:

- Preheat the oven to 180 degrees C/350 degrees F. Butter a large casserole dish. Place the sea bass fillets in the casserole and season with salt and pepper. Bake until the fish is just cooked through, 10 to 15 minutes. Remove the fish to warm plates. Reserve the cooking liquid for the sauce.
- Pour the cooking liquid from the fish into a small saucepan and place over medium heat. Add the cream and whisk together for a minute. Stir in the raki and dill, and remove from the heat.
- Drizzle the sauce over and around the fish, garnish with lemon and deep-fried parsley, and serve with the vegetables on the side.



  
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