

PASTAS

The pastas of the Ottoman cuisine, an unfathomable subject to study, may be divided into doughs, fritters and sweets. The first two are generally warm dishes, baked either in an oven or on a frying pan. Between the leaves of dough are spread ground meat, various cheeses or spinach. They were among the indispensable foods of Rhamadan tables. The dough leaves were used to be prepared in those day at homes with the help of thin wooden rollers. The trays of fritters were used to be sent to a local bakery if there was not an oven in the house.

The best of frying pan pastas was the so-called cigarette rolls, with a scraped cheddar fill. They were much appreciated, especially in the drinking tables.

The fritters with cheese, spinach, ground meat and milk were used even as the sole dish, but then always with a diluted yoghurt beverage.

The syruped fruits or cider, a wonderful beverage made at home from the juices of several fruits, were frequently encountered in the Rhamadan tables to accompany the pastas.