

## **Bakla (broad bean and dill purée)**

*This wonderful appetizer was one of dozens of beautiful meze which Zeliha Irez cooked for us at her guesthouse in Turkey. The recipe is hers, and I have yet to make it myself at home. Let me know how it goes if you try it...*



½ pint dried split broad beans (fava beans), picked over and rinsed

1½ pints water

1 smallish carrot, peeled and chopped into large pieces

1 medium onion, peeled and chopped into large pieces

1 medium potato, peeled and chopped into large pieces

1 tsp sugar

salt to taste

small bunch dill, finely chopped (reserve a few fronds for garnish)

good olive oil

medium hot bright red chilli flakes, preferably *Maraş* pepper

1. Place all ingredients except last three in a saucepan and boil, covered, until totally soft, stirring occasionally to prevent it sticking as it gets thicker. This will take approximately one hour
2. Push mixture through a sieve so that you have a smooth puree.
3. Mix in chopped dill and more salt if needed.
4. Brush small individual serving-sized ramekins with a little olive oil, then fill them with the broad bean puree. Level tops. Cover and chill for a couple of hours or overnight.
5. To serve: Bring bowls to room temperature then unmould onto serving plate(s). Gently warm some olive oil in a pan, remove from heat and mix in chilli flakes – the oil should go a lovely red colour. Drizzle chilli oil over broad bean mounds and garnish with dill fronds.