

Bü? Peynirli Dürüm

Traditional Turkish Bü? Peynirli Dürüm with goat cheese, green beans, and walnuts. Easy 10-minute appetizer recipe with authentic flavors.

5 min

HAZIRLIK

5 min

PI?IRME

10 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Bü? Peynirli Dürüm

Malzemeler

- 4.8 oz green bean
- 0.5 cup walnut
- 2 sprig scallion
- 4 wheat tortilla
- 1.6 oz buche cheese
- 0 olive oil

Yapılı???

- Prepare the cheese filling**

Crumble 4.8 oz of bü? peyniri into small, even pieces using your fingers or a fork. Set aside at room temperature to soften slightly while you prepare the other ingredients.
- Prepare the herbs**

Remove the leaves from 2 sprigs of fresh herbs and roughly chop them into small pieces. Set aside.
- Warm the lavash**

Heat a large dry skillet or griddle over medium heat (about 300°F/150°C). Warm each of the 4 lavash breads for 30-45 seconds per side until they become soft and pliable. Stack and cover with a clean kitchen towel to keep warm.
- Prepare the filling mixture**

In a mixing bowl, combine the crumbled bü? peyniri with 0.5 cup of the liquid ingredient. Mix gently with a spoon until the cheese is evenly moistened but still holds its shape.
- Add final ingredients**

Fold in the chopped herbs and 1.6 oz of the remaining ingredient. Season with salt and pepper to taste, mixing until everything is evenly distributed.
- Assemble the dürüm**

Place one warm lavash on a clean work surface. Spread one-quarter of the cheese mixture in a line along one edge, leaving about 1 inch border on the sides. Roll tightly from the filled edge to form a cylinder.
- Repeat with the remaining 3 lavash breads and filling. Cut each roll diagonally in half and serve immediately while the lavash is still warm and pliable.

?puçlar?

Toast the walnuts in a dry pan over medium heat for 2-3 minutes, stirring constantly to prevent burning. This enhances their flavor significantly.

Warm the lavash bread just before assembling to make it more pliable and easier to roll without cracking.

Cut the vegetables uniformly thin to ensure even cooking and a professional presentation in the final wrap.

Don't overcook the green beans - they should retain some crunch to provide textural contrast with the soft cheese.

Let the bü? peyniri come to room temperature before using for easier spreading and better flavor release.

Roll the dürüm tightly but gently to prevent the filling from falling out while eating.

For extra flavor, add a pinch of sumac or red pepper flakes to the vegetable mixture while sautéing.

Serve immediately after assembly for the best texture and temperature contrast between the warm vegetables and cool cheese.