

# Enginarlı? Peynirli Kanepeler

Crispy artichoke and cheese canapés perfect for appetizers. Easy Turkish recipe with roasted bread, creamy cheese filling, and fresh vegetables.

20 min

HAZIRLIK

30 min

PIRME

50 min

TOPLAM

6

PORSIYON

Easy

ZORLUK

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## Malzemeler

- 8 slice bread
- 8 clove garlic
- 0.9 lb artichoke
- 1 tbsp mayonnaise
- 1.6 oz feta cheese
- 0.5 tbsp white pepper
- 2 tbsp scallion
- 8 tomato

## Yapılışı

- Prepare the oven and bread**

Preheat oven to 175°C (347°F). Cut 8 slices of bread into even pieces, about 1/2 inch thick, and arrange on an ungreased baking sheet.
- Place 8 garlic cloves (unpeeled) in a small oven-safe dish and put on the lower oven rack. Bake for 5 minutes until they begin to soften.
- Move the bread baking sheet to the middle rack and continue baking both bread and garlic for 10 more minutes, until bread is golden brown and crispy and garlic cloves are completely soft when pressed.
- Make the artichoke mixture**

Remove garlic from oven and let cool for 2-3 minutes until safe to handle. Squeeze the soft garlic out of each clove skin and mince finely.
- In a medium bowl, combine the minced roasted garlic, 0.9 lb chopped artichoke hearts, 1 tablespoon mayonnaise, and 1.6 oz grated cheese. Mix thoroughly until well combined.
- Assemble the canapés**

Spread the artichoke mixture evenly across each toasted bread slice, covering completely to the edges.
- Sprinkle 2 tablespoons chopped green onions evenly over all the canapés. Cut 8 cherry tomatoes in half and place one half cut-side up on each canapé.
- Final baking**

Return canapés to the middle oven rack and bake for 10 more minutes until heated through and edges are lightly golden. Serve immediately while warm.

## ?puçlar?

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Choose day-old bread for better structure - it toasts more evenly and holds toppings better than fresh bread.

Roast the garlic cloves until they're golden and soft for a sweet, mellow flavor that won't overpower the other ingredients.

Drain artichokes thoroughly and pat dry with paper towels to prevent excess moisture from making the canapés soggy.

Mix the artichoke and cheese filling while the garlic is still warm to help the flavors meld together beautifully.

Cut cherry tomatoes just before serving to prevent them from releasing too much juice onto the canapés.

For extra flavor, brush the toasted bread lightly with olive oil before adding the toppings.

Make a double batch of the artichoke mixture - it's delicious as a dip or sandwich spread for leftovers.

Garnish with fresh herbs like parsley, dill, or chives just before serving for a pop of color and freshness.