



## Kisir (Turkish Tabouli)

I'm a fan of traditional recipes but every now and then I prefer to do things my way. And I've always made tabouli with far more cracked wheat than any Lebanese cook ever would. Then I realised I wasn't making tabbouli, I was making the kisir I enjoyed so much in Turkey.

**Serves a crowd**



### INGREDIENTS

- 1 cup fine bulgur
- 2 tablespoons strained lemon juice
- 1 teaspoon salt flakes, crushed, more or less to taste
- ½ cup extra virgin olive oil
- 2 cups finely sliced flat-leaf parsley leaves
- ½ cup finely diced tomato
- ¼ cup finely sliced mint leaves
- 2 green onions, finely chopped
- Cos lettuce leaves, for serving

### METHOD

1. Place bulgur into a heatproof bowl and cover with boiling water. Cover and set aside for about 15 minutes.
2. Meanwhile combine lemon juice and salt in a screw top jar, add oil and shake to combine well.
3. Drain bulgur in a sieve, pressing to remove excess water.
4. Transfer to a large bowl with the olive oil mixture and toss to combine well.
5. Add parsley, tomato, mint and green onion and toss again.
6. Line a platter with lettuce leaves, mound kisir into them and serve.