



Turkish Breakfast

I loved every meal in Turkey - but I think breakfast, kahvaltısı, was my favourite. It was so different from what I grew up with and I never tired of it. Each morning, my travelling companions and I sat down to a plate of chopped cucumber and tomato (so fresh and ripe it was unlike anything I'd ever tasted before - I use grape tomatoes in Australia as I find they have the best flavour year round) and olives. Alongside was freshly baked bread, butter, jam and beyaz peynir, the ubiquitous brined fresh cheese whose name literally means 'white cheese' - and was also the nickname the locals gave me because of my very fair skin! Plus a boiled egg if we wanted one. This was all washed down with tea. It was a wonderful way to start the day and still is.

Serves 2

INGREDIENTS

- 100g grape tomatoes
- 1 Lebanese cucumber
- Handful cracked green olives
- 120g beyaz peynir (white cheese)
- Extra virgin olive oil, for drizzling
- 4 thick slices firm white bread
- Butter, for serving
- Jam, for serving

METHOD

1. Halve or quarter tomatoes.
2. Cut cucumber into thick slices.
3. Arrange tomato, cucumber, olives and cheese on a plate.
4. Serve with bread, jam and butter plus a boiled egg if you like.

Afiyet Olsun!