



TURKISH CULTURE



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Turkish Cuisine

Turkish cuisine, which forms an important part of Turkish culture, is one of the richest cuisines in the world. Turkish Cuisine, which consists of dishes prepared with cereals, various vegetables and some meat in juicy form, soups, olive oil dishes and pastries and dishes prepared with self-grown herbs; molasses, yogurt, bulgur etc. It has also revealed its own unique types of healthy food, such as

Eating and drinking styles, which contain flavors that differ from region to region, have a different meaning and even sanctity in special days, celebrations and ceremonies. Turkish Cuisine includes many dishes and food types, as well as examples that can serve as a source for healthy and balanced nutrition and vegetarian cuisine, as well as in terms of variety and suitability for the palate.



Turkish Breakfast

Contents of breakfast: Feta Cheese, Cottage Cheese, Tulum Cheese, Fresh Cheddar, Aged Cheddar, Chechil Cheese, Salami, Black Olives, Green Olives, Peppered Olives, Egg with Sausage, Menemen, French Fries, Sausage, Tomato, Cucumber, Pepper, Butter, Honey, Cream, Jam, Halva, Spread, Bagel, Pastry, Bread, Tea





Turkish Kebabs

Kebab is the name given to meat dishes that are cooked on the barbecue in oak charcoal or wood oven, and also cooked in ovens today. It is cooked directly over the fire or in a bowl without water.

There are about 200 kinds of kebab in Turkey.

Turkish Pizza

There are two very popular pastries in Turkey. One of them is called Lahmacun and the other is Pide. Lahmacun is baked in the oven by putting ground meat on the dough. There are many types of pita; There are options with diced, minced meat or cheese.





Turkish Desserts

turkish dessertsThe Turkish dessert that the whole world knows best is Baklava. Other well-known Turkish desserts are Künefe, Sütlaç and Katmer. There are about 250 kinds of sweets in Turkey.

Turkish Drinks

Turkey has five traditional drinks. These are Ayran, Turkish Coffee, Tea and sherbet. Raki as an alcoholic beverage. Especially Turkish Coffee is known all over the world. Turkish people drink tea at breakfast and drink Turkish coffee right after the meal.



Turkish Architecture

Turkish Architecture Examines the ongoing architectural process on the territory of the Republic of Turkey, which was founded in 1923. Architectural practices in Turkey were formed as a reaction to or influenced by the architectural movements that were common in certain periods, certain problems and contradictions throughout the history of the republic.



Turkish People

Turkish people are affectionate and friendly. They are quite hospitable. When you go to any city in Turkey, say that you have no place to stay or say that you are hungry, everyone will open their house and give you food.



Turkish Art

The works of the Ottoman Empire, which were dominant in Turkish arts, especially in the Anatolian geography in the 16th and 17th centuries, are also accepted as Turkish arts. Especially in this period and in this geography, many of the works of art are associated with the palace of the Ottoman Empire. The rich palaces of Ottoman architecture, the interiors of mausoleums in mosques and mausoleums are often created with colorful tiles, combining European, Asian and traditional Islamic styles in a highly sophisticated manner. Examples of Turkish arts today are Turkish architecture, tile making, calligraphy, rugs and carpet weaving.





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see Turkish Culture
in its place!



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the potential



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