

DISHPATCH

OKLAVA

ADANA KOFTE

Adana kofte, pide, spicy tomato,
yoghurt, brown butter

Roasted Cyprus potatoes, chilli salt,
confit garlic, herb mayonnaise

Dolma

Charred onion and red cabbage salad,
pomegranate dressing

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Add-ons:

Medjool date butter and smoked bacon toasted sandwich

ADANA KOFTE

OKLAVA



COOKING TIME:
40–50 MINUTES

SERVES 2

IN THE BOX

- (1) Dolma
- (2) Potatoes
- (3) Bread tray
- (4) Tomato sauce
- (5) Kofte
- (6) Charred onion
- (7) Pickled red cabbage
- (8) Parsley
- (9) Pomegranate dressing
- (10) Sumac
- (11) Confit garlic
- (12) Chilli salt
- (13) Herb mayonnaise
- (14) Butter
- (15) Yoghurt

Add-Ons

- (16) Smoked streaky bacon
- (17) Unsalted butter
- (18) Bread
- (19) Estate Dairy and Oklava's Medjool date butter

COOKING INSTRUCTIONS

Preheat the oven to 200°C/180°C fan.

Remove the dolma (1) from the fridge and bring up to room temperature.

1. Tip the potatoes (2) onto a baking tray, drizzle with olive oil if available, and toss. Cook in the oven for 35 minutes, turning halfway through so they brown on all sides.
2. Once the potatoes have been in the oven for 10 minutes, remove the outer plastic from the bread tray (3) and place the bread (still on its bamboo tray) in the oven for 7 minutes.
3. Remove the bread tray from the oven and pour the tomato sauce (4) over the bread. Top with the kofte (5) and pop back into the oven for 15–20 minutes.
4. When the oven dishes have 5 minutes left, tip the charred onion (6), pickled red cabbage (7) and two-thirds of the parsley (8) into a mixing bowl. Pour over the pomegranate dressing (9), toss it all together and sprinkle over the sumac (10).
5. Roughly chop the remaining parsley and put to one side.
6. Once the potatoes are ready, remove them from the oven and tip them into a mixing bowl. Add the confit garlic (11) and one-third of the chilli salt (12), then toss to coat. Transfer to a serving plate, then sprinkle with the remaining chilli salt and serve with the herb mayonnaise (13) on the side.
7. Melt the butter (14) in a small saucepan for 1 minute (or microwave on high for 10 seconds). Remove the kofte from the oven. Snip a corner off of the yoghurt (15) and squeeze the yoghurt over the kofte. Top with the chopped parsley, then pour over the melted butter.
8. Serve the kofte dish alongside the salad, potatoes and dolma.

ADD-ONS

MEDJOOL DATE BUTTER AND SMOKED BACON TOASTED SANDWICH

1. Fry the smoked streaky bacon (16) in a large pan over a medium-high heat for 4 minutes on one side, then flip and fry for a further 2 minutes, until crispy and golden. Alternatively, pop the bacon under the grill for 5 minutes.
2. Meanwhile, evenly spread the unsalted butter (17) on one side of each slice of bread (18), then evenly spread the Estate Dairy and Oklava's Medjool date butter (19) on the other side of each slice.
3. Build two sandwiches by placing the cooked bacon between the bread slices, making sure that the date butter is on the inside of the sandwiches.
4. In the same frying pan, fry the sandwich over a medium heat for 3 minutes on each side, until golden and crispy. Alternatively, use a toasty maker, if available.
5. To serve, slice the sandwiches in half and enjoy with a cup of tea or coffee.

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Located in Shoreditch, Oklava is a contemporary Turkish restaurant jointly operated by Selin Kiazim and Laura Christie. 'Oklava' describes the traditional rolling pin used to make breads, pastries and pides, all of which feature on the menu as part of chef-owner Selin's modern take on Turkish-Cypriot food. Selin was one of the winners of the highly-regarded TV series Great British Menu in 2017. Her team at Oklava use a stone oven and charcoal grill (known as a mangal) to prepare her menu, which is complemented by a wine list focussing on the wine of Turkey.



STORAGE

Keep the bread, sumac and chilli salt in a cool, dry place and transfer all other components to the fridge as soon as received. **Ensure all chilled items are cold on arrival; do not eat if warm.**

CONSUME BEFORE

The Monday after delivery. See date on the sticker inside the box's lid.

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INGREDIENTS

Dolma: rice, tomatoes, onion, mint, olive oil, lemon, salt, vine leaves. **Potatoes:** Cyprus potatoes, salt, vegetable oil. **Bread:** white wheat flour, water, salt, yeast, vegetable oil, sesame seeds. **Tomato sauce:** passata, butter (milk), tomato paste, garlic, oregano, pul biber, caster sugar, sherry vinegar (sulphites), salt. **Kofte:** lamb mince, beef mince, onion, parsley, salt. **Charred onion.** **Pickled red cabbage:** red cabbage, cider vinegar (sulphites), sugar, allspice berries, star anise, salt. **Parsley.** **Pomegranate dressing:** turnip juice, red grape vinegar (sulphites), xanthan gum, salt, sugar, pomegranate molasses, olive oil. **Sumac.** **Confit garlic:** garlic, olive oil. **Chilli salt:** fine salt, Maldon sea salt, pul biber, Urfa chilli, dark brown sugar. **Herb mayo:** pasteurised egg yolks, grape seed oil, Moscatel vinegar (sulphites), salt, tarragon, coriander, parsley, Dijon mustard. **Butter:** butter (milk), pulbiber. **Yoghurt:** (milk). **Smoked streaky bacon.** **Unsalted butter:** (milk). **Bread:** wheat flour (calcium, iron, niacin, thiamin), water, semolina (durum wheat flour), wholemeal rye flour, salt, wholemeal spelt (wheat) flour. **The Estate Dairy x Oklava Medjool Date Butter:** butter (milk), dates, black rice vinegar (sulphites), sugar.

ALLERGENS

For allergens, including Cereals containing Gluten, see ingredients in bold. Made in a kitchen that handles all 14 allergens, including nuts.