

Turkish Huliya

Traditional Turkish Huliya recipe with crispy bread, sautéed kale, and garlic butter. A delicious vegetarian appetizer ready in 40 minutes.

20 min

PREP

20 min

COOK

40 min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

Ingredients

- 7 kale
- 6 slice Trabzon bread
- 6.4 oz butter
- 5 clove garlic
- 1 tsp salt

Instructions

1 Prepare the Oven and Bread

Preheat your oven to 350°F (180°C). Cut the 6 bread slices into square shapes and arrange them in a single layer on a baking tray.

2 Cook the Kale

Bring a large pot of salted water to a rolling boil over high heat. Add the 7 kale leaves and cook for 3-4 minutes until tender but still vibrant green. Drain thoroughly in a colander and set aside.

3 Make the Garlic Butter Base

Finely chop the 5 garlic cloves. In a medium saucepan, melt the 6.4 oz butter over medium heat until fully melted and bubbling gently.

4 Add the chopped garlic to the melted butter and sauté for 1 minute until fragrant but not browned. Add the 1 tsp salt and stir to combine.

5 Create the Soaking Mixture

Add 1 cup of water to the garlic butter mixture and bring to a gentle boil over medium-high heat. Reduce heat to low and simmer for 2 minutes to blend the flavors.

6 **First Layer Assembly**

Spoon half of the garlic butter mixture evenly over the bread squares, allowing the liquid to soak in for 2-3 minutes until the bread is moistened but not falling apart.

7 Distribute the cooked kale evenly over the soaked bread squares, then pour the remaining garlic butter mixture over the kale layer.

8 **Bake and Serve**

Bake for 20 minutes until the edges are golden brown and the top is lightly crispy. Serve immediately while warm.

Tips

Use day-old bread for the best texture – fresh bread can become too soggy when absorbing the garlic butter mixture.

Don't overcook the kale; it should be tender but still retain some texture and vibrant green color.

Make sure to finely chop the garlic to distribute the flavor evenly and prevent burning during the sautéing process.

Add the water to the garlic butter gradually while stirring to create a smooth, emulsified mixture that will coat the bread evenly.

Preheat your oven fully before baking to ensure the bread gets properly crispy on the edges while staying moist in the center.

Reserve a small amount of the garlic butter mixture to drizzle on top just before serving for extra richness and aroma.

Let the dish rest for 2-3 minutes after baking to allow the flavors to meld before serving.