

M?hlama

Authentic Turkish M?hlama recipe from the Black Sea region. Creamy corn flour and cheese comfort food perfect for breakfast or tea time.

5	10	15	2	Easy
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

M?hlama

Malzemeler

- 1 tbsp corn flour
- 0.5 tbsp butter
- 3 cup kashari cheese
- 1 cup water
- 1 tsp salt

Yap?l???

- Prepare the corn flour base**

Heat 0.5 tablespoon butter in a heavy-bottomed saucepan over medium-low heat until melted and foaming. Add 1 tablespoon corn flour and cook, stirring constantly with a wooden spoon, for 2-3 minutes until the flour turns light golden and smells nutty.
- Add 1 cup cheese to the pan and stir to combine with the corn flour mixture.** The cheese will begin to melt and create a thick paste.
- Add liquid gradually**

Pour 3 cups water into the pan slowly, about 1/2 cup at a time, whisking constantly after each addition to prevent lumps from forming. Continue whisking until the mixture is completely smooth.
- Cook until thickened**

Continue cooking over medium-low heat, stirring constantly, for 8-10 minutes until the mixture thickens to a creamy, porridge-like consistency that coats the back of a spoon. The cheese should be completely melted and the mixture should be stretchy when lifted with a spoon.
- Prepare the butter topping**

Heat the remaining 0.5 tablespoon butter in a small pan over medium heat until it turns golden brown and releases a nutty aroma, about 2-3 minutes.
- Season and serve**

Add 1 teaspoon salt to the m?hlama and stir to combine. Drizzle the golden butter over the top and serve immediately while hot with fresh bread for dipping.

?puçlar?

Choose the right cheese: Fresh string cheese, mozzarella, or traditional Turkish cheese works best. Avoid aged or hard cheeses that won't melt smoothly.

Cook over medium-low heat throughout the entire process to prevent the mixture from burning or the cheese from becoming stringy and tough.

Whisk constantly while adding water to prevent lumps from forming in the corn flour mixture.

Add the cheese gradually, allowing each addition to melt completely before adding more for the smoothest consistency.

Taste and adjust seasoning at the end - some cheeses are saltier than others, so salt requirements may vary.

Serve immediately while hot for the best texture and flavor. M?hlama becomes thick and less appealing as it cools.

Keep extra butter handy to adjust richness and prevent the mixture from becoming too thick during cooking.

Use a heavy-bottomed pan to ensure even heat distribution and prevent scorching.