

## TULUM

MODERN TURKISH CUISINE

by Coskun Uysal

*We live a very privileged life where we get to cook and make people happy through our dreams. I am so grateful to have met Coskun. He is a gentleman with great values. I love his food and above all, I love the human that he is. He is true to his craft and loves his culture and, of course, his food is absolutely delicious.*

*We are incredibly lucky to have him cooking here in Melbourne as he is a true representative of what our great city is all about.*

— George Calombaris

*Chef Coskun's food is elegantly playful and full of flavour. He cooks with integrity, heart and soul, and it's a delight to eat his food.*

— Nigella Lawson

*The dishes I had at Tulum were the work of a very clever man indeed. Coskun cooks food that gets its inspiration from his native Turkey and then runs with it and turns it into a truly current feast. Comfort and sophistication are perfectly balanced. The cilbir I had there—those famous poached eggs in yoghurt—was the best I have tasted.*

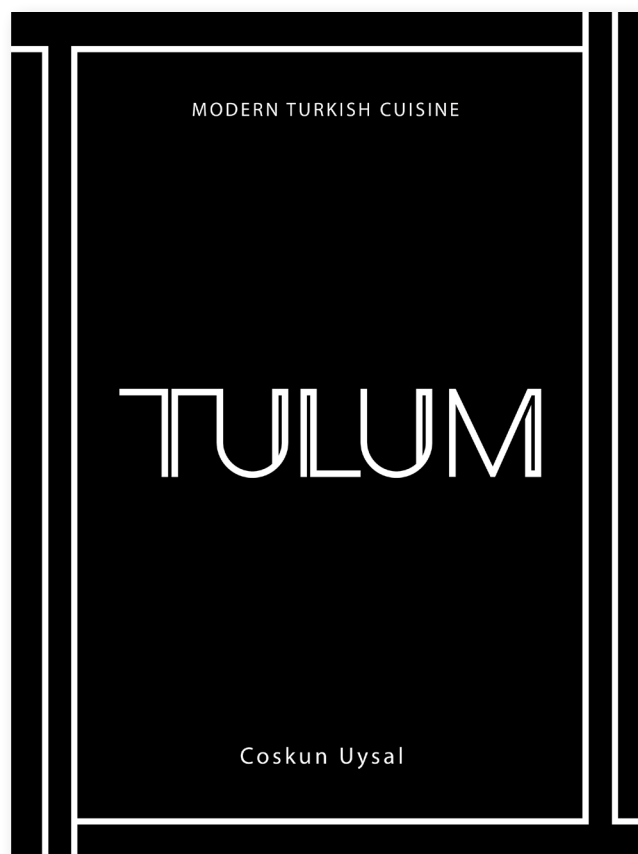
— Yotam Ottolenghi

Tulum, a much acclaimed modern Turkish restaurant in Melbourne, recently awarded its first Chefs Hat by the Melbourne Good Food Guide, is the creation of one of Australia's most exciting new chefs, Coskun Uysal.

With 7 chapters representing the 7 diverse regions of Turkey, each with their own seasonal ingredients, this handsome cookbook captures the essence of Tulum's delicious modern Turkish cuisine. Now the book allows the home cook to create delicious, refined dishes from all 7 regions.

Raised dirt poor in the back streets of Istanbul, Coskun was inspired by his mother's cooking and followed his dream by paying his dues in the restaurant trade in Turkey before opening his own very successful Istanbul restaurant, Moreish.

After following his partner to Melbourne, Coskun worked in restaurants saving to open his own establishment. The early days of the restaurant were difficult: 'I struggled each day with second-hand equipment in the kitchen, I survived through stove tops not working in the middle of service, plates and glasses breaking, and all the usual



mishaps. What I learned from this experience is that if you believe in what you do, you just follow your dream, work harder than anyone else and remain positive.'

He also had to overcome the stereotype of a Turkish restaurant with people calling to ask if they had a belly dancer on the weekend!

Tulum takes traditional, usually Anatolian, recipes and gives them contemporary twists using modern techniques. Coskun's Australian diners can now appreciate the varieties and rich traditions of Turkish cuisine, which is a far cry from its old image of dips and kebabs.

Once Tulum has received rave reviews from Epicure and Gourmet Traveller, the word was out!

That same year he was nominated for Best Chef of the year, Best Casual Dining and Best New Restaurant by Time Out, and he won the Best Casual Dining award.

Melbourne Books is proud to add *Tulum* to its range of cookbooks that includes bestselling titles such as *Moroccan Soup Bar* by Hana Assafiri and *Sweet Greek* by Kathy Tsaples.

This is one of my favourite Turkish desserts. It's not too sweet and is great lukewarm with ice cream. We use butter to cook the semolina, until the butter burns and semolina caramelises. Try this recipe once and you'll want it again and again. It makes the house smell so beautiful while you're cooking. Though it is time-consuming, don't let that stop you, it is worth the extra preparation. I remember eating this for the first time when my family moved house. My mother made this dessert to share with our neighbours.

## WALNUT SEMOLINA

400 g butter  
300 g semolina  
375 g sugar  
750 ml milk  
5 cinnamon sticks  
5 cloves  
3 cardamom  
100 g walnuts

Melt the butter in a medium-sized saucepan with a heavy base. Add semolina and walnuts and stir while shimmering for 45 minutes. The mixture will become caramel in colour.

Add milk, sugar and spices into a pot and bring to a boil, allowing the sugar to dissolve, then remove from heat and set aside to infuse for 30 minutes.

Strain the milk, discarding the spices, and then reheat it. Pour the milk into the semolina mixture, stir and cook for another 10 minutes.

Cover with a lid and rest it for 2 hours at room temperature. Run a fork through the mixture several times to separate the semolina grains.

## SMOKED GOATS MILK ICE CREAM

500 g goats milk  
500 g cream  
150 g sugar  
150 g glucose  
240 g egg yolks  
10 g milk powder  
40 g butter  
3 g ice cream stabiliser

With a smoking gun, smoke the milk and cream with apple wood chips for 30 minutes.

Adding the glucose, heat the milk and cream to 90°C.

Whip the egg yolks and sugar until the sugar dissolves and the colour changes to a light yellow.

Pour the egg yolk mixture straight into the milk and cream, then cook for 5 minutes over medium heat. Add butter, milk powder and stabiliser. Cook for another 5 minutes to allow the mixture to thicken.

Pour the mixture into a Pacojet container and freeze it for 24 hours.



I remember first eating milk corn as a boy on a hot summer's day. I went swimming in the Bosphorus and there was a man who kept shouting 'milk corn!' I didn't know what to expect, but all the other boys wanted some. The corn was boiled in milk and water. It tasted sweet, salty, crunchy and worthy all at once. Ever since then, with the memory of that day, milk corn has been a favourite of mine.

## SCALLOPS

3 scallops  
50 g vegetable oil  
50 g butter  
1 L water  
220 g salt  
1 sliced lemon  
1 chopped sleeve of dill  
1 chopped fennel  
7 chopped garlic cloves

Boil salt, sugar, lemon, dill, fennel and 6 garlic cloves in a deep pan for 10 minutes until the sugar and salt dissolve. Refrigerate for 1 hour.

Soak the scallops with the cold brine for 15 minutes. Remove them and wash under cold running water. Cover the scallops with tea towels to dry. The brine left over can be used in other recipes.

In a pan with very hot oil, cook the scallops for 2 minutes on each side. Add butter and 1 garlic clove and cook for another 2 minutes.

## GRILLED CORN PUREE

2 fresh corn cobs  
50 g olive oil  
100 g butter  
150 g milk  
2 fresh bay leaves

Grill the corn cobs on an open fire until blackened. Using a sharp knife, slice all the kernels off the corn cobs. Set some aside for presentation.

Heat the milk with bay leaves and add the sliced corn cobs to infuse for 1 hour.

Transfer the kernels to a pan with half of the butter and oil to caramelize the kernels (approximately 3 minutes).

Once the corn milk is infused, add to the pan. Cook for 30 minutes, then blitz with a blender until smooth.

Sieve and keep warm.

## POPCORN POWDER

10 g vegetable oil  
100 g popcorn kernels  
50 g smoked butter  
2 g sea salt

In a thick bottomed saucepan, heat the oil at medium-high heat. Pour in popcorn kernels in 1 layer and cover the pan with a lid. When all the corns have popped, add the smoked butter and salt. Set aside to cool, then use a coffee grinder to blitz into a fine powder.



It looks like a difficult recipe, but don't let that stop you from having a go. You will love the end result, and it is perfect for freezing for another day. Beef tongue is my most favourite offal, along with liver, and it is probably the most loved offal in Turkey. You can see the some of the tongue dishes in Istanbul's Balık Pazarı, or on İstiklal Street for making sandwiches or salad.

## BRINE

1 beef tongue  
3 L water  
250 g brown sugar  
250 g salt  
5 g black peppercorns  
10 g coriander seeds  
5 g cumin seeds  
3 cinnamon sticks  
3 bay leaves  
1 sleeve of thyme  
3 g crushed cloves

First you need to brine the tongue.

With water, bring sugar, salt, pepper, coriander, cumin, cinnamon, bay leaves, thyme and cloves to a boil. Remove from heat and leave to cool.

Transfer the brine into a container and add the tongue. Refrigerate to soak for 3 days.

After 3 days take the tongue out of the brine and wash under running water. Dry with paper towels, then place into a vacuum bag and sous-vide at 64°C for 48 hours. [An alternative is to place in a pressure cooker for 45 minutes.]

After the tongue is cooked, rest for 15 minutes in ice water, then pull off the skin before the meat cools down completely. Place the tongue in a tray and place a second tray on top of it with something heavy (such as a full can) to flatten it out.

Chill in the fridge overnight.

## FRIED GREEN PEPPER YOGHURT

2 green peppers  
2 pickled chilli peppers  
200 g hung (thickened) yoghurt  
3 g salt  
1 finely chopped garlic clove  
juice of 1 lemon  
2 L vegetable oil

Heat vegetable oil to 180°C.

Fry the green peppers until almost burnt, then remove from the oil, place into a bowl and cover with cling wrap. When cooled, peel the skin off and remove the seeds. Chop the peppers finely and place into a clean bowl.

Chop the pickled chilli peppers and garlic and mix with the fried pepper and yoghurt.

Season with salt and lemon juice.

## BURN'T BUTTER SAUCE

250 g butter  
2 g sumac  
1 g smoked paprika  
5 g currants  
5 g roasted hazelnuts  
juice of 1 lemon

Place the butter in a deep pan and cook over high heat with hazelnuts until the butter is a burnt brown colour. Remove from heat and mix in the spices, lemon juice and currants.

Keep warm to serve.

