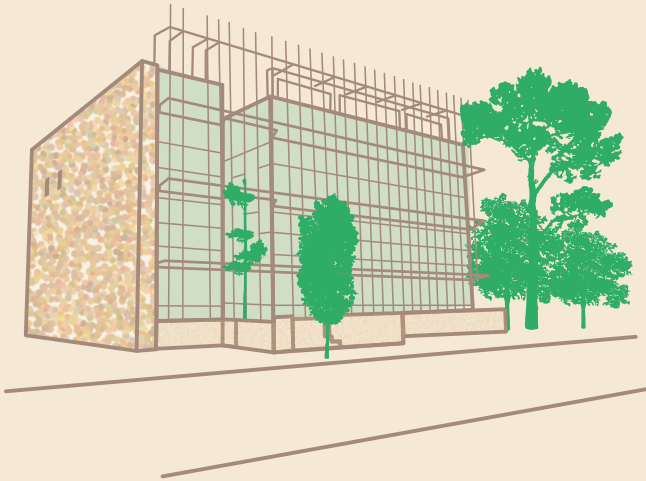




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This publication has been produced with the financial support of the European Union and the Republic of Türkiye. Only Serenas Group is responsible for the content of the publication and in no way can it be interpreted as reflecting the views of the European Union and the Republic of Türkiye.



This project is co-financed by  
the European Union and the Republic of Türkiye



**GASTRONOMY**

# *taste* Commagene

*Food is everything we are. It's an extension of nationalist feeling, ethnic feeling, your personal history, your province, your region, your tribe, your grandma.*

**Anthony Bourdain, Chef and TV Gastronomy Broadcaster**

**Welcome to the lands of  
Commagene, the Forgotten Kingdom!**

Try the generous gifts of these ancient lands. Drink Pomegranate juice. Have a bite of mulberry molasses. Taste a meatball with no meat. Or a kebab with a lot of meat. Burry it in fresh vegetables and dress it in delicious warm bread. Bon Appetit!





Adiyaman cuisine is, on one hand, regional – it has a lot in common with the gastronomy of neighbouring provinces. On the other hand, it features tastes and qualities that are its own and can only be added by the Commagene land, waters and air. Meat-lovers will have the chance to enjoy a variety of kebabs but the real treat will be for vegetarians and vegans.

Meet some of the heroes of local Adiyaman cuisine:

## Çiğ Köfte

While the original version of this dish was made with raw meat, the all-favourite modern interpretation is ideal for many dietary preferences. The main ingredients include bulgur, three types of local chilli pepper, olive oil and dried tomato paste. You can have it at any time of the day in at least 10 different varieties, and it can be a wonderful finale of the traditional music nights known as Harfane.

As legend has it, the Çiğ Köfte was invented by local partridge hunters who could not make fire for their lunch. They mixed what they had at their disposal – bulgur, onions, black and hot pepper, and started kneading. When the mixture turned into a delicious paste, the hunters chopped green herbs just fresh from the forest and had a feast. In no time, this spicy and easy-to-make dish won the hearts of local people and became a commoner at the table.



## Adiyaman Kebab

The secret of Adiyaman kebab is the quality of the meat used. No other flavour is added but salt and black pepper, and the meat is cut by a special technique. You will have it served with finely chopped onions and parsley, roasted tomatoes and peppers, and some yoghurt.

The story of this kebab goes way back to the royal times of Commagene. The King decided to visit his garrison in the city of Perre unannounced. The local cook had to improvise a royal feast with what he had at hand. He chopped meat as carefully as he could, baked it and served it to the King with just some onions and parsley. The King liked that so much that the dish became part of the heritage of local people, passed through generations.

## Adiyaman Halva with Cheese



Among the many desserts you'll be offered in Adiyaman, this one is not to be missed. Its ingredients are also very simple but the result is ingenious. The main ingredient is semolina. Sweetness comes from the molasses, the very delicate salty tinge – from the goat cheese, and the softness and irresistible aroma – from the butter.

There is an old tale about how this dish came to be. There once lived an old couple who were neighbours to the local ruler but had never been inside his mansion. The husband asked his wife to prepare a dessert worthy of the great man next door so they could go and visit. The wife looked in the storeroom and found some rice flour, cheese and molasses. She cooked it slowly on the fire, stirring with a wooden spoon all night. The dessert came out so good that the ruler wanted to learn its name. The first thing that came to mind of the elderly wife was 'Halva' and that is how it was sealed for the ages to come.