

2017

加入網絡年份

YEAR OF DESIGNATION

HATAY
TÜRKİYE

土耳其·哈塔伊

城市介紹 | INTRODUCTION OF THE CITY

Hatay is a city with a history spanning thousands of years, known for its cultural diversity and rich culinary heritage. Recognized as a UNESCO Creative City of Gastronomy in 2017, Hatay is home to hundreds of traditional dishes, geographically marked products, endemic ingredients, and a strong understanding of sustainable agriculture.

Through projects that support local producers and preserve culinary traditions, the city contributes to both its economic recovery and the strengthening of its global gastronomic identity.

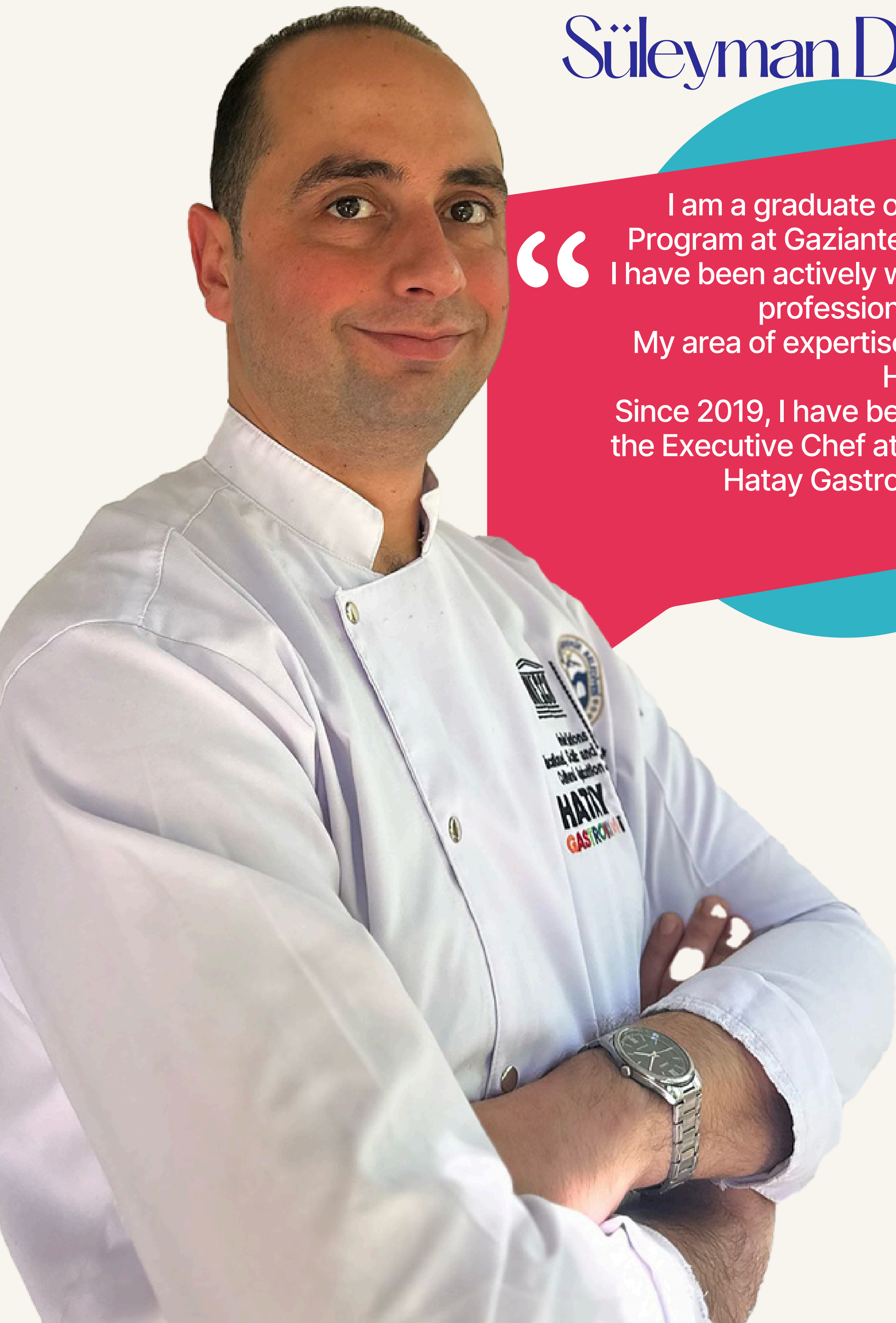


Süleyman Demirel

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I am a graduate of the Culinary Program at Gaziantep University. I have been actively working in this profession for 17 years. My area of expertise is traditional Hatay cuisine. Since 2019, I have been serving as the Executive Chef at the UNESCO Hatay Gastronomy House.”

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Kabak Borani

Hidden within the depths of Hatay's rich cuisine lies a humble yet rooted dish: Kabak Borani. Grown in the fertile lands of the Amik Plain, the white winter squash first entered local kitchens as a simple vegetable. Over time, it transformed into a hearty meal with the addition of tender beef, boiled chickpeas, and Hatay's unique salted yogurt.

The word "Borani" comes from Persian origins and refers to yogurt-based vegetable dishes. In Hatay, this tradition evolved through the delicate use of spices and slow-cooked techniques that reflect the spirit of communal meals.

Kabak Borani is not just a winter comfort food — it is a carrier of culture. Passed down from grandmothers to grandchildren, it brings people together around the same pot, nourishing both body and soul.

Today, Kabak Borani stands as a symbol of Hatay's gastronomic heritage. As part of the city's recognition in the UNESCO Creative Cities Network, this dish represents the culinary memory and resilience of a land shaped by history and flavor.

Every bite tells a story from the past.





In Antakya, the arrival of spring is celebrated not only with blooming nature but also with dishes that reflect its freshness. Öcce, a beloved herb fritter, has long held a special place on seasonal tables.

Made with green onions, fresh mint, coriander, garlic, and parsley, Öcce brings together the vibrant greens of the season. Traditionally, it was prepared using herbs freshly picked from the garden or fields, especially during the holy month of Ramadan, when it became a popular item at iftar meals.

Its simplicity, nutritional value, and quick preparation made it a staple in both rural homes and city kitchens. But Öcce is more than just food—it symbolizes Antakya's deep connection to nature, fertile soil, and a culture of sharing.

Passed down orally through generations, each household may have its own version, but they all carry the same culinary heritage.

Today, Öcce continues to bring people together around the table, blending the simplicity and richness of Antakya's traditional cuisine in every bite.

