



The use of Buffalo Milk, Kaymak and Yogurt in Traditional Products of Afyonkarahisar Cuisine

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Abstract

The objective of this study is to introduce Afyonkarahisar, which was included in the UNESCO Creative Cities Network in 2019, to the whole world in terms of gastronomic tourism, to determine the usage areas of buffalo milk, kaymak and yogurt in traditional products of Afyonkarahisar cuisine past to present, to state the benefits of buffalo milk, to ensure its sustainability and to transfer it to future generations. As a data collection method, face-to-face interview technique, one of the qualitative research methods, was used. Within the scope of the research, interviews were conducted with 16 cooks and 1 manager working in different restaurants in Afyonkarahisar, 1 kaymak master, 1 Turkish delight master and 3 restaurant owners in Afyonkarahisar and 7 housewives living in Afyonkarahisar. In this study, it was determined that buffalo kaymak is used more than milk and yogurt in Afyonkarahisar and especially decorates desserts. In addition, it was determined that buffalo breeding decreased in Afyonkarahisar and this was reflected in the products.

Article Type

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