

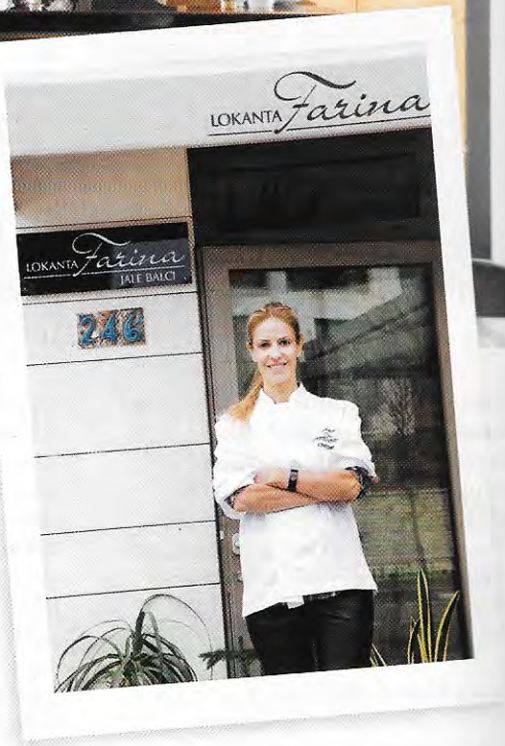


## COMBINING FOOD AND PASSION: JALE BALCI

OWNER AND CHEF OF THE FARINA RESTAURANT IN ZEKERİYAKÖY, JALE BALCI OFFERS GUESTS REGIONAL DISHES FROM ANTAKYA AS WELL AS A RANGE OF DELICIOUS DESSERTS AND CAKES. FIRST WE FOUND OUT A FEW THINGS ABOUT THE CHEF HERSELF BEFORE GETTING SOME CAKE RECIPES THAT WILL BE PERFECT FOR YOUR WINTER FESTIVITIES.

**T**he café and restaurant Lokanta Farina began welcoming foodies at the beginning of last summer from its location in Zekeriyaköy. Lokanta Farina quickly made a name for itself, with special recipes prepared by owner and chef Jale Balci that delight her guests. After working for many years in the financial sector, Balci realised she could no longer keep a lid on her passion for food and made the radical decision that brought her to where she is today. We couldn't resist asking her about her career and her life.

**What is an average day like for you?**  
Very busy. Whenever I have free time I spend it doing research for the kitchen.



I arrive at the restaurant at 9.30 in the morning. I make sure I am there for meetings with suppliers, checking new products, preparing and tasting fresh products and for the lunchtime and evening sittings. I have sous-chefs in my kitchen. They are all experienced and keen to learn. We always talk about innovations and flavours.

**Do you go to the market? Where do you do your shopping?**  
Every Wednesday there is a market