



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Potato Dessert

Patates Tatlısı



2 potatoes, medium size
3 eggs
1 cup milk
1/2 cup granulated sugar
1/2 pack butter (4.4 ounces)
1 cup semolina
1 + 1/2 cups flour
1 pack baking powder
1 pack vanilla

For the Syrup:
2 + 1/2 cups granulated sugar
3 cups water
1 tsp lemon juice

- # Boil the mixture of syrup at first, then add lemon juice in it and boil it for a few minutes more. Then, remove it from the stove.
- # Boil the potatoes, peel and grate them. Put them aside to use later.
- # Break the eggs into the mixing bowl, and add granulated sugar on it. Whisk or blend this mixture, until the sugar dissolves.
- # Add the butter, which is softened at room temperature, into this mixture. Add milk and grated potato into the mixture also. Whisk the mixture for a while.
- # Then, add sifted flour, semolina, baking powder and vanilla into the mixture and mix it for a while.
- # Grease a medium size baking tray with too much oil. Pour the mixture into the tray and flatten it. Place the tray into the oven, which is preheated to 356 F. Bake the mixture, until its upper side turns into red.
- # Rest the baked mixture for a while, after removing it from the oven. Then, pour the cold syrup all over. (The syrup may seem too much at the beginning, but the mixture soaks it totally later.)
- # Slice it for about 4-5 hours later and serve it.

Note: Potato Dessert is a delicious and almost forgotten dessert with syrup, of Cesme Town, Izmir City.