



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

Strawberry Tiramisu

Çilekli Tiramisu



1 ready-to-use cocoa sponge cake
For the Cream:
2 cups milk
1/2 cup sugar
1/3 cup flour
6 strawberries
1 pack cream cheese with strawberry
1 egg
1 pack vanilla
To Wet:
1 cup hot water
1 tbsp granulated coffee
1 tbsp sugar
For the Upper Side:
1 tbsp cocoa
4 strawberries

- # Firstly, prepare the cream. Mix cold milk, flour, egg and sugar in a pot.
- # Then, place the pot over medium heat. Cook it by stirring constantly until the bubbles start to seem in the mixture.
- # After removing the pot from the stove add cream cheese and vanilla in it urgently. Blend it until turns into homogenous and smoothens. Let it cool down.
- # Meanwhile, prepare the wetting mixture. Add coffee and sugar into hot water, mix.
- # Wet the first half of the cake with the half of the syrup. Place half of the cream on it and lay all over. Sprinkle thinly chopped strawberries all over.
- # Place the second half of the cake on it. Wet the second half of the cake with the remaining syrup. Cover the cake with the remaining cream.
- # Sift the cocoa over the cake. Place the strawberry halves onto the top. Refrigerate it for 2 hours and serve.

Note: Instead of strawberry cream cheese, salt free feta cheese or normal cream cheese may be used.