



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

Fruit Cream Cake

Meyveli Yaş Pasta



1 ready-to-use sponge cake

For the Cream:

2 + 1/2 cups milk

1/2 cup sugar

1 + 1/2 tbsp wheat starch

1 + 1/2 tbsp flour

1 pack vanilla

1 tbsp cocoa

For the Medium Layers:

2 kiwis

1 banana

For Wetting the Cake:

1 + 1/2 tbsp marmalade

1 cup water

To Cover the Cake:

1 pack icing sugar

1 cup milk

2 kiwis

1 small pack chocolate

Prepare the cream at first. Pour milk into a pot, add starch, flour and sugar in it. Mix it well. Then, place the pot over heat and cook the mixture until it reaches high consistency by stirring constantly.

Add vanilla into the mixture just before removing the pot from the stove, mix it. Then remove the pot from the stove and let it cool down.

Meanwhile cut the sponge cake into 3 equal layers. Blend the mixture of icing sugar and cold milk. Dice the kiwis and banana.

Add about 2-3 tbsp whisked shanty into the cool cream and mix it.

Transfer half of the shanty added cream into another bowl, add cocoa in it and mix. Add banana cubes.

Add kiwi cubes into the remaining white cream.

Mix the marmalade and water. Wet the first layer of the sponge cake with this mixture. Put cream with kiwi on it and flatten it.

Place the second layer of the cake onto the cream layer and wet it also. Place banana added cream all over and flatten.

Place the last layer of the cake and wet it also. Cover it with shanty.

Peel the kiwis, slice them thinly and place to the sides of the cake.

Finally grate the chocolate thickly all over the cake.

Refrigerate it for overnight and serve.

Note: The shanty added into the cream makes the cream more brilliant and more slippery.