



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

Palace Dessert

Saray Tatlısı



1 pack butter (8.8 ounces)
1/6 cup olive oil
1/6 cup milk
1 egg
1 egg white
1/2 tsp sodium bicarbonate
1 pinch salt
Flour, as much as the mixture gets in

For Upper Side:
1 yolk
1/3 cup pounded hazelnut

For the Syrup:
4 cups granulated sugar
3 + 1/2 cups water
Juice of half lemon

- # Boil the mixture of sugar and water. When the mixture reaches to the boiling temperature, add lemon juice into the mixture. Boil it for about 5-10 more minutes. Then, remove the pot from the stove and let it cool down.
- # Melt the butter and let it cool down. Then, pour it into mixing bowl.
- # Add olive oil, milk, egg and egg white on it, and mix it. Add the sodium bicarbonate, which is mixed with some flour, and add salt into the mixture.
- # Add flour into the mixture little by little, until the dough stops sticking to your hands, during the kneading. Rest the dough for 20 minutes.
- # At the end of the resting time, pick walnut sized pieces from the dough and roll them. Place them onto the greased baking tray.
- # Spread yolk all over the pastries. Place hazelnuts on them.
- # Place the tray into the oven, which is preheated to 356 F. Bake them until the pastries turn into red.
- # Rest them for 5 minutes, after removing them from the oven. Then, pour the cold syrup all over the pastries.

Note: It is advised to use "Breakfast Type" butter for cooking Palace Dessert.