



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

Carrot Dessert

Havu Tatlısı



2.20 pounds carrot
1 + 1/2 cup granulated sugar
3 tbsp starch
1/2 cup walnut
3 cups water
1 lemon rid, grated
1 tbsp coconut

- # Grate the carrots finely.
- # Put into the pot, add water and starch, and stir well.
- # Add sugar into the pot and place the pot over the low heat.
- # Cook until it soaks and soften with stirring consistently.
- # When the dessert gets cooked, add grated lemon rid and cook for 5 more minutes, and then turn off the stove.
- # Dampen a large bowl. Place half of the dessert into the bowl firmly by forcing on it.
- # Drizzle bigger sized pounded walnuts on it.
- # Place the remaining dessert on the walnuts by forcing on it also.
- # After refrigerating for about -5 hours, drizzle coconut all over, cut into squares and serve.

Note: You can garnish by adding broken biscuits while adding walnuts also.