



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

Refreshing Lemon Pelte

Limon Peltesi



Juice of 3 lemons
6 tbsp starch
15 tbsp granulated sugar
Rids of 1 + 1/2 lemon, grated
6 cups water

- # Put the starch and granulated sugar into the pot at first, mix when they are dry yet.
- # Add water and lemon juice, cook over medium heat by stirring consistently.
- # When it gets par cooked, add the grated rids of the lemons.
- # Get the consistency of a colourless jell, by stirring consistently.
- # Put into the small bowls, and refrigerate for 2 hours at least, then serve.

Note: Lemon Pelte is preferred because of its refreshing property in summers generally.