



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

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## Apples with Honey

Ballı Elma



2 big apples (starking)  
2 tbsp flower honey  
1 tbsp flour  
1 tbsp butter

- # Wash the apples, peel, cut into pieces which have little finger thickness.
- # Remove the seed beds by the help of a sharp knife.
- # Flour the apple slices and remove the extra flour on them.
- # Melt the butter on a skillet without making it red-hot, place the apple slices on the skillet, just 1 layer.
- # Fry the both sides of the apples.
- # Place the apples on a flat service plate, pour honey all over.
- # Serve warm.

Note: "Apples with Honey" is a Chinese recipe which is adapted for Turkish palatal delight.