



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

Pudding With Lemon

Limonlu Puding



1 lt. milk
1 cup granulated sugar
2 tbsp flour
2 tbsp starch
2 lemon rid, finely grated
1 tbsp margarine
Coconut
Walnut, pounded
Cinnamon

- # Add flour, starch, granulated sugar into the cold milk, whisk until gets smooth.
- # Put on the over medium heat and stir constantly with an egg beater.
- # When it gets pudding consistency add grated lemon rid, cook for 5 minutes too. Remove from the stove add margarine, whisk until the margarine dissolves.
- # Put into the bowls, and cool down in the fridge, sprinkle coconut, walnut and cinnamon for garnish. Serve.

Note: Some recipes say that you should add the sugar later in order to protect its feeding value in milky desserts.