



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

Milky Baklava

Süt Baklavası



4 cups milk
1/2 pack butter (4.4 ounces)
1 cup semolina
1/2 cup granulated sugar
1 tbsp corn starch
1 pack vanilla

For Syrup:
1 cup granulated sugar
1/2 cup water
1 tsp lemon juice

- # Pour the cold milk into a pot, add semolina, corn starch and butter in it. Mix it well, before placing the pot over heat.
- # Then, place it over heat. Cook it by stirring constantly, until it reaches to medium consistency.
- # Add vanilla in it, just before removing it from the stove, and mix it well. Remove the pot from the stove. Pour the mixture in the pot, into a heat-resistant bowl and flatten the surface of the mixture.
- # While the mixture cools down, prepare the syrup. Boil the mixture of sugar and water. When this mixture starts to reach a medium consistency, add lemon juice in it. Boil the mixture for 5 more minutes, then remove it from the stove.
- # Cut the cooled milky mixture into diamond shaped pieces. Then cook it, until they turn into golden yellow in the oven, which is preheated to 392 F.
- # After removing the dessert from the oven, cut it again, to make the cuts, which you did before, better. Pour syrup all over.
- # When the milky baklava soaks the syrup, serve it.

Note: The corn starch addition makes the dessert turn into red during the baking.