



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

Yufka Fritters

Yufka Lokması



2 ready-to-use yufkas
11 tbs milk
2 eggs
2 handfuls finely pounded walnut

For Frying:
2 cups vegetable oil

For the Syrup:
2 cups water
1 + 1/2 cups granulated sugar
1 tsp lemon juice

Cold syrup is needed for this recipe, so you should prepare the syrup at first. Boil the mixture of sugar and water. When it reaches to low consistency, add lemon juice in it. A few minutes later, remove the pot from the stove.

Whisk the mixture of eggs and milk in a bowl. Lay one of the yufkas onto the bench. Spread half of the mixture of egg & milk all over the yufka by a brush. Sprinkle 1 handful finely pounded walnut all over.

Start to roll the yufka firmly, from one of its edges. Stop rolling, after rolling it to the middle of the yufka. Now hold the other side of the yufka and roll it firmly, until the middle of the yufka. So you see two rolls, staying abreast. Superpose these two rolls. Cut them into pieces, each has 1/2 inch thickness.

Repeat the same processes for the second yufka also. Put vegetable oil into a skillet and make it hot. Then, add the prepared slices into the oil. Fry them with pink color.

Remove the slices from the oil. Place them into the syrup urgently. Stir the syrup time to time, without damaging the slice in the syrup. Rest the slices for about 1.5 - 2 hours in syrup by this way. They will be soaked the syrup, so you can serve them.

Note: Water may be used instead of milk for preparing this dessert. But, milk softens the dessert.