



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

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## Vezir Parmagi

Vezir Parmağı



2 tbsp butter  
1 cup water  
1 cup flour  
1 pinch salt  
2 eggs

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

For Frying:  
2 cups vegetable oil

- # Firstly, prepare the syrup. Boil the water with its sugar addition. When it starts to become thicker add lemon juice in it. Keep it over heat for a while more. Then let it cool down.
- # Put water into a pot and boil it. Then, add butter in it and turn the heat to low. Add flour in it little by little. Then remove it from the stove.
- # When the mixture turns into tepid, add one of the eggs into this mixture. Mix it well. Then add the second egg into the mixture also. Add some more flour into the mixture to reach to the right consistency, add sprinkle salt also.
- # Pick pieces, which are smaller than walnuts, from the prepared dough and shape each of the parts as finger.
- # Put vegetable oil into a skillet and place this skillet over medium heat. When the oil is cold yet, add the vizier's fingers into the oil. Fry both sides of the vizier's fingers with pink color.
- # After frying some of the vizier's fingers, cool the oil down, then add fry the remaining vizier's fingers by the same way. You should cool the oil down, before adding the vizier's finger.
- # Put the fried hot dough pieces into the cold syrup. When the dough pieces soak the syrup, serve them.

Note: Vizier's finger, is an Ottoman Cuisine recipe, but it is almost forgotten.