



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

Erzurum Sarma

Erzurum Sarması



8.8 ounces kadayif
5 eggs
1/3 cup milk
2 cups walnut

For Frying:
Vegetable oil

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

- # Prepare the syrup at first. Boil the mixture of the sugar and water. When this mixture reaches to a low consistency, add lemon juice in it. A few minutes later, remove it from the stove and let it cool down.
- # Pick a piece of kadayif (The strips of the kadayif must not stick to each other.). The size of the kadayif piece must be approximately palm sized. Then, place pounded walnut onto the narrow side of this layer and wrap it.
- # Whisk the mixture of milk and eggs in a deep bowl. Dip the prepared wraps into this mixture. Remove them from this mixture, by squeezing them.
- # Put vegetable oil into a skillet and make it hot. When the oil turns into hot, turn the heat to low. Place the prepared wraps into the oil. When they turn into pink during the frying, remove them from oil onto the paper towel.
- # Place fried wraps into the cold syrup, before they cool down. 20-25 minutes later, remove them from the syrup. (You will get approximately 20 wraps by this way.).
- # Place the wraps onto the service plate to serve.

Note: These wraps do not soak the syrup too much.