



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

## Kadayif with Milk Pudding

Muhallebili Kadayif



1.10 pounds kadayif  
5.3 ounces butter

For the Milk Pudding:  
1 liter milk  
1/2 cup granulated sugar  
1/2 cup rice flour  
1 pack vanilla  
1 handful walnut

For Upper Side:  
1/3 cup milk

For the Syrup:  
4 cup granulated sugar  
3 cups water  
1 tbsp lemon juice

- # Prepare the syrup at first; boil the mixture of water and sugar. When this mixture reaches to a low consistency, add lemon juice in it. Remove the mixture from the stove, 5 minutes later.
- # Melt 5.3 ounces butter, without burning it. When it turns into tepid, pour it all over the kadayif. Pick the kadayif into strings, to make it mix with the butter well.
- # Pour the cold milk into a pot, and add granulated sugar and rice flour in it. Cook it over medium heat, by stirring constantly. When you see some holes in the mixture during the cooking, remove it from the stove. Add vanilla in it.
- # Rest this pudding for a while, to make it turn into tepid. (If you mix it time to time, it cools down faster.).
- # Place more than half of the kadayif, onto the baking tray firmly by forcing on it. And sprinkle pounded walnut all over the kadayif layer.
- # Place the cool pudding all over the walnut layer and flatten it smoothly. Sprinkle walnut all over the milk pudding also.
- # Place the remaining kadayif all over smoothly, and force on it gently to place it into the tray firmly.
- # Place this tray into the oven, which is preheated to 365 F. Bake the dessert, until its surface turns into red.
- # Rest it for a while, after removing it from the oven. Then, pour 1/3 cup of cold water all over.
- # Finally, pour the cold syrup all over the tepid dessert. Rest the baklava for overnight. The day after, slice and serve it.

Note: If you rest the kadayif for 2 hours before baking it, it dries and the taste of the dessert becomes better.