



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

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## Gozleme Lokma

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1 egg  
1 cup warm water  
1/4 tsp salt  
1/4 tsp baking powder  
3 tbsp sunflower oil  
Flour, as much as the mixture gets in

For Frying:  
2 + 1/2 cups vegetable oil

For the Syrup:  
2 + 1/2 cups granulated sugar  
2 cups water  
1 slice of lemon

For Garnish:  
1 cup pounded walnut

# Firstly, prepare the syrup. Boil the mixture of sugar and water, when the mixture starts to become thicker, add lemon slice in it. Boil the mixture for 5 more minutes. Remove the pot from the stove and let the mixture cool down.

# Break the egg into mixing bowl, add warm water, sunflower oil and salt on it. Mix. Add the mixture of baking powder and flour onto the mixture. Add flour little by little during the kneading, until the dough reaches to medium thickness. Knead the dough.

# Cover the dough and rest it for 10 minutes. Then pick walnut sized pieces from the dough and roll them.

# Flour the bench and roll out each of the dough pieces over this bench by a rolling pin into the size of saucer.

Fry both sides of the dough pieces in hot oil, by keeping their very light pink color during the frying.

# Place the fried dough pieces into the syrup, and remove them from the syrup 5 minutes later. Sprinkle walnut all over and serve them, when they cool down.

**Note:** Frying the dough pieces for a long time, makes them harder.