



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

Curd Desert

Lor Tatlısı



8.8 ounces curd, salt free
2 eggs
1/2 pack butter (4.4 ounces)
1/3 cup castor sugar
1 cup corn starch
2 + 1/2 cups flour
1 pack baking powder

For the Syrup:
3 + 1/2 cups granulated sugar
3 + 1/2 cups water
1 tbsp lemon juice

Firstly, prepare the syrup: Boil the mixture of water and granulated sugar. When the mixture becomes thicker, add lemon juice in it, boil for 5 more minutes, then remove the pot from the stove.
Put the margarine, which is softened at room temperature, into a mixing bowl. Add eggs, curd and castor sugar on it. Mix it by your fingertips.
Add sifted flour, starch and baking powder on it. Knead this mixture, until it turns into smooth dough.
Pick walnut sized pieces from the dough and roll them. Then, place these balls onto the greased baking tray with spaces between them.
Force on them by fork to shape. Then, place the tray into the oven, which is preheated to 365 F. Bake them, until they turn into golden yellow.
Remove the baked balls from the oven, and rest them for 3 minutes. Then, pour the cold syrup all over them. When it soaks the syrup and cools down, serve it.

Note: The starch, added into the mixture of dough, makes the dessert turn into pink during the baking.