



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

Wrapped Dessert with Curd Filling

Lorlu Dolama



2 eggs
1 cup yogurt
1 cup olive oil
1/2 tsp salt
Flour, as much as the mixture gets in

For Filling:
2 + 1/2 cups curd, salt free

For the Syrup:
3 + 1/2 cups granulated sugar
3 + 1/2 cups water
Juice of half lemon

Firstly, prepare the syrup: Boil the mixture of water and granulated sugar. When the mixture becomes thicker, turn the heat to low and add lemon juice into the mixture. Boil the mixture for a few minutes more. Then, remove the pot from the stove.

Break the eggs into the mixing bowl, add yogurt, olive oil and salt on it. Whisk it, until the mixture smoothens totally.

Add sifted flour into the mixture little by little, while kneading it, until the mixture reaches to medium consistency. Cover the dough and rest it for about 25-30 minutes.

At the end of the resting time, pick walnut sized pieces from the dough. Flour the bench and, roll the dough pieces over this bench with 10 inches length and 4 inches width.

Sprinkle enough curd all over the rolled out dough pieces. And roll the dough around the curd as a bar with filling. (If the curd is salty, rest it in water overnight to remove its salt.)

Stretch the roll at first. Then, keep one of the ends of the roll stabile, and wrap the other end around this one.

Place the prepared about 40 wraps into the greased baking tray without spaces between them.

Place the tray into the oven, which is preheated to 374 F. Bake the wraps, until they turn into pink.

After removing the tray from the oven, pour the cold syrup all over the wraps urgently. You can serve it for about 4 hours later.

Note: You can fry the wraps also. In that case, you should decrease the oil in the mixture into half.