



## 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 smoothenes 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 stable, 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.