



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı 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 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.