



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

Rose Gullac

Gül Gullaç



10 leaves of gullac
1 cup pounded walnut
6 cups milk
3 cups granulated sugar
1 pack vanilla

For Garnish:
Walnut
Pomegranate

- # Boil the mixture of milk and sugar, add vanilla in it.
- # Pour some mixture of milk into a tray, which has the same size of gullac leaves.
- # Dip the gullac leaf into the tray. When it softens, remove it from the mixture.
- # Fold the softened gullac leaf into double. Place enough walnut on it and roll the gullac leaf. Then, wrap it around itself.
- # Get the ending of the roll downside, while placing it onto a separate tray.
- # Place the same processes for the remaining gullac leaves also.
- # Pour the remaining mixture of milk all over the prepared gullac wraps. Rest it for 2 hours at least to make the dessert soak the syrup.
- # Garnish it with pounded walnut and with pomegranate seeds before the serving. (Keep the dessert in the fridge before serving it, because it includes milk.)

Note: The milk may cool down during the preparing the dessert, you should heat and continue to soften the gullac leaves. Because, cold or warm does not softens the gullac leaves.