



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

Rose Dessert

Gül Tatlısı



1 cup whisked yogurt
1 cup melted butter (5,3 ounces)
1 cup sunflower oil
Flour, as much as the mixture gets in
1 pack baking powder
30 almonds

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

Firstly, prepare the syrup of the dessert: Boil the mixture of water and granulated sugar. When it reaches to the boiling temperature and starts to become thicker, add lemon juice in it. Boil it for a while more. Then, remove it from the stove and let it cool down.

Put the yogurt, melted and cooled butter, sunflower into a mixing bowl and mix it.

Add flour into the mixture little by little while kneading the mixture. Add baking powder into the mixture also. Make the dough to reach soft consistency and not to stick to your hands.

Divide the rested dough into 4 pieces, without resting it. Roll each of the pieces over floured bench with a low thickness, a little bit thicker than knife thickness.

Cut the rolled out dough pieces into circles, by a brim of a small glass.

Get the first circle, and place the second circle onto the first one, but not perfectly, there must be 1 inch position difference between the first one and the second one. Place the third and the fourth circles onto the second one by the same way.

Now start to roll this 4 layers. Start to roll it from the first one. Then cut the prepared roll into 2 equal pieces. Place peeled almond into the middle of the roll.

Place the prepared rolls onto the non-greased baking tray, by getting their cut sides down. Bake them into the oven, which is preheated to 365 F, with pink color of the rolls.

Rest the rose dessert for a while, after removing it from the oven. Pour the syrup all over the dessert and rest it for 4 hours. Then, serve it.

Note: A pinch of food coloring may be added into the dough, if you want to color the dessert.