



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

Muska with Dates

Hurmalı Muska



10 flaked pastries

For Filling:

2 cups date

1/2 cup walnut

2 egg whites

For Upper Side:

2 yolks

For the Syrup:

3 + 1/2 cups granulated sugar

3 cups water

Juice of half lemon

- # Prepare the syrup at first: Boil the mixture of water and granulated sugar over medium heat. When, the mixture becomes thicker, add lemon juice in it. Boil it for 5 more minutes. Then, remove it from the stove.
- # Remove the flaked pastries from the freezer and let them soften at room temperature. Meanwhile, prepare the filling of the dessert. Remove the seeds of the dates and chop the dates over the bench finely. Add pounded walnut and egg whites on it and mix.
- # Cut the softened flaked pastry into 4 pieces. Roll them out a little by your fingertips. Place enough mixture of date onto the angled side of each triangle. Close the other side over this filling firmly.
- # Repeat the same processes for all of the flaked pastries. Place the prepared pieces onto the greased baking tray with some spaces between them. (40 pieces, in total)
- # Spread yolk all over the prepared pieces in the tray. Place the tray into the oven, which is preheated to 392 F.
- # When the upper sides of the dessert pieces turn into red, remove the tray from the oven. Pour cold syrup all over the dessert urgently, after removing it from the oven.
- # Serve it for about 2-3 hours later.

Note: The dates should be soft for this recipe.