



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

Knitted Dessert

Örme Tatlı



1 cup vegetable oil
1 egg
1 cup orange juice
1 cup melted butter or margarine
1/2 pack baking powder
1/4 tsp salt
Flour, as much as the mixture gets in

For Filling:
1 + 1/2 cups pounded walnut

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

- # Firstly, prepare the syrup: Boil the mixture of water and sugar. When the mixture becomes thicker, add lemon juice in it. Boil the mixture for 5 more minutes. Then, remove the pot from the stove.
- # Melt the butter over low heat, without burning it. When it turns into tepid, pour it into a mixing bowl.
- # Add orange juice, vegetable oil, egg and salt on it, mix it by your fingertips.
- # Mix the baking powder with flour. Add the liquid ingredients on it. Make the dough reach to soft consistency and stop to sticking to your hands. Rest it for half an hour.
- # Then, divide the dough into 2 pieces. Roll it out over floured bench by a rolling pin. The thickness must not be too thin.
- # Cut the rolled out dough into circles by a brim of a large glass.
- # Place pounded walnut onto the circle as a string. Make three cuts in the dough, at both sides of this string, as fish bone.
- # Close these cuts over the walnut string over the dough to cover it and seem as knitted. Place the prepared pastries onto the greased baking tray.
- # After placing all of the pastries onto the tray, place the tray into the oven, which is preheated to 329 F. Bake them with pink color.
- # Pour the cold syrup all over the pastries urgently, after removing them from the oven. Rest them for 4 hours at least, then serve them.

Note: Fizzy orange maybe used instead of orange juice, for preparing these pastries also.