



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

Orange Burrow

Portakal Yuvası



1 cup orange juice
1/2 cup olive oil
Grated rind of a lemon
1 pinch salt
1 pack baking powder
3 cups flour
1 tbsp castor sugar

For Filling:
1 cup pounded walnut

For the Syrup:
2 cups granulated sugar
2 cups water
1 tsp lemon juice

- # Prepare the syrup at first: Boil the mixture of water and granulated sugar. When it becomes thicker, add lemon juice in it. Boil the mixture for a few minutes more. Then, remove it from the stove.
- # Pour the orange juice and olive oil into the mixing bowl. Add salt, grated rind of orange and castor sugar on it. Add sifted flour and baking powder into the mixture little by little while kneading it. Make the dough not stick to your hands.
- # Cover the dough and rest it for 15 minutes. Then, divide it into 3 equal pieces.
- # Roll out the first piece of dough over floured bench by a rolling pin thinly. Sprinkle 1/3 of the pounded walnut all over it. Force onto the walnut layer a little to make it stick to the dough. Then, roll the dough piece firmly.
- # Repeat the same processes for the remaining 2 pieces of dough. Then, slice the rolls into pieces, each has 1/2 inch thickness.
- # Grease a medium size baking tray with olive oil. Then, place the prepared pastries onto the tray, by getting their cut sides upside, with some spaces between them.
- # Place the tray into the oven, which is preheated to 365 F. Bake the pastries, until they turn into pink. Rest them for about 2-3 minutes, after removing them from the oven. Then, pour the cold syrup all over the pastries.
- # Rest it for about 2 hours at least. Then, serve them.

Note: It is advised to use "Riviera" type olive oil for "Orange Burrow".