



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

Indigent's Baklava

Züğürt Baklavası



12 slices of stale bread
4 eggs
1/4 tsp salt

For Frying:
2 cups vegetable oil

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

For Garnish:
1/3 cup pounded walnut

- # Firstly, prepare the syrup: Boil the mixture of granulated sugar and water. When the mixture becomes thicker, add lemon juice in it. Boil the mixture for 5 more minutes. Then, remove the syrup from the stove.
- # Remove the outer sides of the bread slices. Slice the inner sides of the slices into pieces, each has matchbox size. Break the eggs into a deep bowl, add 1/4 tsp salt in it and whisk the mixture.
- # Dip the bread slices into the mixture of egg, but do not soften them too much. Fry both sides of the pieces by keeping their pink color during the frying in hot oil.
- # Place the fried bread slices onto a medium size baking tray. Pour the cool syrup all over the bread layer on the tray.
- # When the dessert soaks the syrup, sprinkle pounded walnut all over and serve it.

Note: Indigent's Baklava is incident to Corum City. It is advised to use a type bread, which has high consistency.