



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

## White Rose Dessert

Akgül Tatlısı



1 egg  
1 cup water  
1 tsp salt  
1 tbsp vegetable oil  
Flour, as much as the mixture gets in

For Filling:  
2 cups walnut  
2 tbsp granulated sugar  
1 tsp cinnamon  
1/2 tsp vanilla  
2 tbsp water

For Upper Side:  
4.4 ounces butter

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

For Garnish:  
1 tbsp coconut

- # Prepare the dough at first: Pour the water into the mixing bowl, add egg, salt and vegetable oil on it, and mix. Add sifted flour into the mixture little by little, while kneading the dough, until the dough reaches to medium consistency.
- # Rest the prepared dough for 15 minutes. Meanwhile, prepare the filling mixture, by mixing the ingredients given.
- # At the end of the resting time, divide the dough into 4 equal pieces. Roll out each of the pieces over floured bench by a rolling pin, as thin as you can.
- # Cut the each of the rolled out dough pieces into 8 triangles, in total 32 pieces. Place enough filling mixture onto the large sides of the triangles. Then, roll the triangles, but not too firmly. Then wrap it around itself.
- # Place the pastries into a small size baking tray. Pour the melted butter all over the pastries, cover them with grease-proof paper. Place the tray into the oven, which is preheated, and keep them in the oven for 25 minutes.
- # Meanwhile, boil the mixture of syrup and keep it hot. Pour the hot syrup all over the hot pastries, after removing them from the oven.
- # When the pastries soak the syrup, sprinkle coconut all over the dessert and serve it.

**Note:** Ginger powder or cinnamon powder also may be added into the mixture of the dessert to get a different taste.