



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

Semolina Dessert with Strawberries

Çilekli İrmik Tatlısı



1 liter milk
1 cup water
2/3 cup semolina
1 tbsp wheat starch
2/3 cup sugar
1 pack vanilla
1 tsp butter
For the Sauce:
1.1 lb strawberry
1/3 cup sugar
1 tbsp wheat starch
1/3 cup water

- # Pour milk, water, semolina, starch and sugar into a pot. Mix them and place the pot over medium heat.
- # Cook it by stirring constantly until the bubbles start to seem in it.
- # Add vanilla and butter just before removing it from the stove. Mix it, until the butter melts.
- # Fill it into dessert bowls, until the dessert level reaches to the half of the bowl's depth.
- # Cut the strawberries into a few pieces and place those pieces into a pot. Add sugar, water and starch into the pot.
- # Cook the sauce over medium heat, until it turns into transparent.
- # Then, pour it onto the desserts in the bowls.
- # Serve them after cooling them in refrigerator.

Note: You may use just one proper size tray for this recipe also instead of small bowls.