



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

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## Strawberry Pudding

Çilekli Puding



2 cups milk  
2 cups strawberry juice  
1 cup sugar  
1 cup rice flour  
1 tbsp wheat starch  
1 tbsp butter  
1 pack vanilla  
1 cup strawberries

- # Firstly, dice the washed strawberries and place onto a colander.
- # Pour milk, cold strawberry juice, sugar, rice flour and starch into a pot. Blend the mixture until all the ingredients dissolve.
- # Place the pot over medium heat. Cook it by stirring constantly until it reaches pudding consistency.
- # Then, remove the pot from the stove. Add vanilla and butter urgently.
- # Blend the mixture for about 5 minutes.
- # Add the drained strawberries, stir it gently.
- # Divide the pudding into 4 pudding bowls.
- # You may serve it after refrigerating it for 2 hours.

**Note:** If you do not drain the strawberry pieces it may affect the consistency of the pudding.