



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

Fruit Cream Cake

Meyveli Yaş Pasta



1 ready-to-use sponge cake
For the Cream:
2 + 1/2 cups milk
1/2 cup sugar
1 + 1/2 tbsp wheat starch
1 + 1/2 tbsp flour
1 pack vanilla
1 tbsp cocoa
For the Medium Layers:
2 kiwis
1 banana
For Wetting the Cake:
1 + 1/2 tbsp marmalade
1 cup water
To Cover the Cake:
1 pack icing sugar
1 cup milk
2 kiwis
1 small pack chocolate

- # Prepare the cream at first. Pour milk into a pot, add starch, flour and sugar in it. Mix it well. Then, place the pot over heat and cook the mixture until it reaches high consistency by stirring constantly.
- # Add vanilla into the mixture just before removing the pot from the stove, mix it. Then remove the pot from the stove and let it cool down.
- # Meanwhile cut the sponge cake into 3 equal layers. Blend the mixture of icing sugar and cold milk. Dice the kiwis and banana.
- # Add about 2-3 tbsp whisked shanty into the cool cream and mix it.
- # Transfer half of the shanty added cream into another bowl, add cocoa in it and mix. Add banana cubes.
- # Add kiwi cubes into the remaining white cream.
- # Mix the marmalade and water. Wet the first layer of the sponge cake with this mixture. Put cream with kiwi on it and flatten it.
- # Place the second layer of the cake onto the cream layer and wet it also. Place banana added cream all over and flatten.
- # Place the last layer of the cake and wet it also. Cover it with shanty.
- # Peel the kiwis, slice them thinly and place to the sides of the cake.
- # Finally grate the chocolate thickly all over the cake.
- # Refrigerate it for overnight and serve.

Note: The shanty added into the cream makes the cream more brilliant and more slippery.