



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

Sarigi Burma

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1 egg
1 + 1/2 cup milk
1/2 cup sunflower oil
1 tbsp vinegar
1/4 tsp salt
Flour, as much as the mixture gets in
For the Filling:
2 cups thinly pounded walnut
For the Upper Side:
3 tbsp butter (5.3 oz)
For the Syrup:
3 cups sugar
3 cups water
Juice of half lemon

- # At first prepare the syrup. Pour the water and sugar into a pot and boil this mixture over medium heat until it reaches the right syrup consistency. Add lemon juice, turn the heat to low and boil the mixture for about 5-6 minutes more. Then, remove the pot from the stove.
- # Break the egg into a deep bowl add oil, vinegar, salt and milk on it. Mix it for a while with your fingertips. Knead this mixture by adding flour in it little by little until the dough reached medium consistency.
- # Cover the prepared dough and rest it for 20 minutes.
- # At the end of the resting time, divide the dough into 6 equal pieces.
- # Roll out each piece over the flour and starch laid bench as big and thin as you can.
- # Cut each rolled out dough circle into 8 equal triangles.
- # Then sprinkle thinly pounded walnut all over one of the triangles and force a bit over the walnut pieces to stick them to the dough.
- # Use a thin rolling pin to roll the triangle from its narrow end to the wide side. Then make the ends around the pin closer to each other and remove the pin.
- # Place the tied turban pastries into a greased baking tray. Pour the melted butter all over the pastries.
- # Place the tray into the oven which is preheated to 375 F. Bake the pastries until they turn into red.
- # 1 minute later than removing the pastries from the oven pour the syrup all over.
- # You may serve the dessert 2 hours later.

Note: If you want smaller pastries, you may roll them around a pencil instead of a thin rolling pin.