



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

Wafer with Cream

Kağıt Helva Pastası



3 wafers
12.3 ounces tahini halva
1/3 cup milk
1.8 ounces margarine
2 tbsp cocoa
1/2 cup granulated sugar

For Garnish:
1 tbsp pounded hazelnut
1/2 tbsp coconut

- # Put the milk, tahini halva and granulated sugar into a non-aluminium pot, cook it over medium heat by stirring constantly.
- # Add margarine and cocoa into the mixture, stir it by mashing while cooking to smoothen it.
- # Place the wafer onto a flat plate, lay 1/3 of the hot mixture onto the wafer on the plate.
- # Place the second wafer onto the mixture, lay 1/3 of the hot mixture all over.
- # After placing the last wafer onto the hot mixture, cover the wafers with the remaining mixture.
- # Cool the dessert at the room temperature, sprinkle pounded hazelnut and coconut all over.
- # Slice and serve it.

Note: The tahini which is ingredient of the halva is made of sesame. 26.5 ounces of tahini is made of 2.20 pounds sesame.