



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

Marzipan

Badem Ezmesi



1 cup almond
1 + 1/2 cups granulated sugar
1 cup water
1/4 tsp lemon juice

- # Boil the almonds for about 5 – 10 minutes, by this way you will peel the inner skins of the almonds easily.
- # Pound or blend the peeled almonds to turn them to powder.
- # Put the water and the sugar into a pot which is steel or enamel, place the pot over medium heat, stir until the sugar dissolves totally, turn the heat to low when it starts to boil, stir it time to time until it reaches high consistency.
- # When it starts to get high consistency, add lemon juice in it.
- # Dip 1 – 2 drops of the mixture into the glass which is full of water, if the drops don't dissolve in the water, it is cooked.
- # Remove the pot from the stove, sprinkle a few cold water drops all over the mixture. When the mixture turns to tepid, whisk it by a wooden spoon to whiten it.
- # Add almond powder into the white syrup, knead it, pick pieces from the mixture which are a little bit smaller than walnut, roll them to shape.
- # Place them into a flat sugar bowl, and serve.

Note: You can prepare pistachio paste, walnut paste and hazelnut paste by this way also.