



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

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## Special Pie

Hasturta



4 apples, medium size  
1 banana  
3/4 cup granulated sugar  
1 tbsp starch  
8 petit beurres  
3 cups milk  
1 cup granulated sugar  
2 tbsp wheat starch  
1 tbsp rice flour  
1 tbsp flour  
1 pack vanilla

- # Dice the apples. Put the pieces into the pot, and add 3/4 cup sugar in it. (Don't add water.)
- # Place the pot over medium heat, when the apples get watery, and their colour changes a little add 1 tbsp starch in it, and mix.
- # Add finely sliced banana into the mixture of starch and apple, cook until the mixture starts to stick to floor of the pot.
- # Remove the pot from the stove. When it cools down, pour it into the medium sized deep oven tray which is made a little watery, flatten its surface by the help of a spoon, and lay finely pounded biscuits all over.
- # Pour the cold milk into a pot, add 1 cup sugar, 2 tbsp starch, 1 tbsp flour, 1 tbsp rice flour in it, and mix it well before placing over the heat.
- # Place the pot over medium heat, and blend it consistently and with keeping its smoothness.
- # When it reaches a thicker consistency than milk pudding, turn the heat off, add vanilla and mix, and pour it all over the biscuit layer, and flatten its surface.
- # Refrigerate it overnight, reverse and serve.

Note: You can use peach or sour cherry instead of apple also.