



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

Cream Cake With Kiwifriut

Kivili Pasta



1 ready to use pound cake
2 kiwifruits
100 ml milk

For Cream:
200 ml milk
100 ml granulated sugar
2 tbsp flour
1 pack vanilla
1 egg

For Upper Cream:
1/2 pack icing sugar
100 ml milk

- # Mix 200 ml milk, 100 ml granulated sugar, 2 tbsp flour and 1 egg.
- # Cook until it gets a consistency thicker than pudding, stir constantly.
- # Remove the cream from the stove, add vanilla and stir. Let it stand for cooling down.
- # Cut the cake into two pieces, for getting two layers. Spread 50 ml milk on the first layer.
- # Place the cream on it, and flatten.
- # Place sliced kiwifruits on it.
- # Place the remaining layer of the cake on it and pour 50 ml milk on it too.
- # Finally, whisk 100 ml milk and 1/2 pack icing sugar and cover the cake with this cream.
- # Place the remaining fruits on it however you want.
- # Rest it in fridge for 4-5 hours.

Note: If you don't have to time for cooking cream between the cake layers, you can use icing cream there also.