



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

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## Triangle Cream Cake with Biscuits

Bisküvili Üçgen Pasta



1 litre milk  
6 tbsp corn starch  
8 tablespoonful granulated sugar  
1 pack vanilla  
1/2 pack margarine  
45 petit beurres  
Banana

- # Prepare the cream which includes milk, starch and sugar, remove from the stove, and add vanilla and margarine, and blend the cream for 15 minutes.
- # Lay nylon on an oven tray, the edges of the nylon should be out of the tray.
- # Pour 1-2 tbsp cream on the nylon, place 3 petit beurres crosswise and 5 petit beurres vertically, and repeat this action for 15 biscuits. Pour cream all over the biscuits and flatten it.
- # Prepare the second and the third floor of the cream cake as the first one, increase the measure of the cream a little bit.
- # Place the banana on the biscuits which are in the middle.
- # Shape the flat cream cake to the triangle by the help of the nylon under it.
- # Cover the cake with the remaining cream, cover the nylon.
- # Refrigerate overnight. The day after remove the nylon and serve.

**Note:** You can prepare the cream with cocoa and the petit beurres can be with cocoa also.