



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

Cream Cake with Smelling Salts

Amonyaklı Yaş Pasta



2 eggs
2/3 cup granulated sugar
2/3 cup milk
1 tbsp smelling salts
Enough flour

For Cream;
1 litre milk
1 egg
1 + 1/2 cups granulated sugar
4 tbsp rice flour
1 tbsp starch
1 pack vanilla
2 tbsp cocoa
1 tbsp margarine

- # After mixing the eggs, milk and sugar until the sugar dissolves, add smelling salts and flour little by little by kneading, get soft dough.
- # After resting the dough for 15 minutes, cut it into 6 pieces and roll each piece until it gets a plate size.
- # Bake the 6 piece of rolled dough for a while in the hot oven.
- # Put milk, granulated sugar, rice flour, starch, cocoa and eggs into the separate pot, mix while they are cold at first, then cook over medium heat by stirring constantly, until it reaches the consistency of milk pudding, remove from the stove.
- # Add margarine and vanilla immediately after removing the cream from the stove, stir until the margarine melts, let it cool down.
- # Place 1 piece of baked dough and 1 flat cream, repeat this action until all the ingredients finish.
- # Finally cover the cake with the remaining cream.
- # Refrigerate it overnight.
- # Serve the day after.

Note: You can buy the smelling salts from the spice stores.