



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

Semolina Dessert with Caramel

Karamelli İrmik Tatlısı



1 litre milk
1 + 2/3 cups granulated sugar
2 eggs
2 + 1/2 cups semolina
Rid of a lemon, grated
1 pack vanilla
1 tsp coconut, grated

Put half of the sugar into a pot, cook over medium heat without anything else until it colourizes. By this way you will get caramel.

Pour into a medium sized flat plate. Cool down.

While it is cooling down, put milk, eggs, semolina, grated lemon rid, and remaining sugar in a separate pot until it reaches a thick pudding consistency. Finally add the vanilla.

Pour the pudding on the cold caramel.

Refrigerate it for about 3-4 hours at least, and place on a service plate upside down. Garnish with coconut.

Note: You should pour the caramel into mould immediately. Otherwise it thickens and it becomes hard to pour.