



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

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## Rice Pudding

Sütlac



1 lt. milk  
4 tbsp rice  
1 + 1/2 cup granulated sugar  
1 + 1/2 tbsp flour  
1 tbsp rice flour  
1 pack vanilla

- # Put the rice into the pot add 2 cup water, cook over low heat until rice sucks the water.
- # Turn of the stove, let the boiled rice cool down.
- # Add milk, sugar, flour and rice flour into the cool rice. Mix all by a beater before turning the stove on.
- # Cook over medium heat with stirring constantly, when it starts to boil turn the heat too low and boil for 5 minutes more.
- # Take the pot from the oven and add vanilla, stir. Put the pudding into the bowls.
- # When it cools sprinkle cinnamon on them and serve.

**Note:** You must cook the rice over low heat definitely. If you cook over high heat, water vapour very fast because of that rice does not soften.