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

## Milk Pudding

Muhallebi


1 litre milk
1 cup +2 tbsp granulated sugar
3/4 cup rice flour
1 pack vanilla
Cinnamon
\# Put the cold milk into pot, and add the rice flour, mix until get a smooth mixture before placing over the heat. \# Cook over medium heat by stirring consistently.
\# When the mixture becomes thicker, add the sugar.
\# Stir until it reaches the consistency of milk pudding.
\# Turn the heat off when it reaches the right consistency, and add 1 pack vanilla, stir.
\# Pour into the small bowls.
\# At first cool down it in the room temperature, and refrigerate.
\# Garnish by drizzling cinnamon all over, and serve.
Note: In some other recipes, it is told to cook milk pudding with flour or starch, but the original recipe says to cook it with rice flour.

