



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

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## Milk Pudding with Fruits

Meyveli Muhallebi



1 bowl sour cherry, seeds removed  
2 peaches  
1 litre milk  
1 + 1/2 cup granulated sugar  
1/3 cup rice flour  
2 tbsp wheat starch  
1 pack vanilla  
6 tbsp granulated sugar

- # Cook the sour cherries with 4 tbsp sugar without adding water.
- # Chop the peaches, and cook them with 2 tbsp sugar without adding water.
- # When the cooked fruits cool down cook the milk pudding; put the milk into a pot, add corn flour, starch and sugar, mix it well before placing over the heat.
- # Place the pot over the heat, stir constantly while cooking it over medium heat, when it reaches to the right consistency, remove it from the stove and add 1 pack vanilla in it, mix.
- # Pour milk pudding into the bowls with 1 inch height, and then add the peaches, milk pudding, sour cherries and milk pudding respectively.
- # After cooling the bowls in the refrigerator, garnish the top with the thin and uncooked slices of peach. Serve.

**Note:** Serving it in glass shaped bowls will have a more elegant view.