



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

Milk Pudding with Dressing

Soslu Muhallebi



1 litre milk
8 tbsp granulated sugar
6 tbsp rice flour
1 tbsp margarine
1 pack vanilla
Grated coconut

For Dressing;
14 tbsp milk
1 tbsp cocoa
1 egg
1 tsp margarine
1 tsp flour

- # Add sugar and rice into the cold milk, mix well.
- # Stir it constantly over medium heat by the help of a whisker.
- # Remove it from the stove when it reaches to the right consistency, add the margarine at first and stir until it melts, and then add the vanilla and mix.
- # Fill the milk pudding into the bowls.
- # Put cold milk, cocoa, egg and flour into a small bowl, mix well.
- # Cook over medium heat till it gets a high consistency. After removing it from the stove add the margarine and mix well. Pour the dressing all over the milk puddings.
- # Refrigerate them, garnish the top with coconut, serve cold.

Note: If the milk pudding is not smooth, you can blend it at the end.