



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

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## Rolled Milk Pudding with Gum

Sakızlı Rulo Muhallebisi



1 litre milk  
6 tbsp sugar  
4 tbsp flour  
3 pieces of gum mastic  
1/2 pack margarine  
1 pack vanilla  
1/2 cup pounded walnut  
1 cup coconut

- # Lay the coconut all over the baking tray.
- # Put milk, sugar and flour into a pot and mix, place it over medium heat, and cook until it reaches to the consistency of milk pudding by stirring constantly.
- # After removing it from the stove, add gum mastic powder, vanilla and margarine, and blend for 10 minutes.
- # Pour this mixture all over the coconuts in the tray gently, don't let the coconut get away from the pudding.
- # Refrigerate the tray overnight.
- # The day after, cut the pudding into about 6x6 or 7x7 sized squares.
- # Place the squares on a plate, put walnut on the middles of them and roll it, and place the rolls by getting upside down while serving.

**Note:** If you blend less than 10 minutes, the milk pudding will be fragile and you can't roll it.