



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

pudding With Lemon

Limonlu Puding



1 lt. milk
1 cup granulated sugar
2 tbsp flour
2 tbsp starch
2 lemon rid, finely grated
1 tbsp margarine
Coconut
Walnut, pounded
Cinnamon

Add flour, starch, granulated sugar into the cold milk, whisk until gets smooth.

Put on the over medium heat and stir constantly with an egg beater.

When it gets pudding consistency add grated lemon rid, cook for 5 minutes too. Remove from the stove add margarine, whisk until the margarine dissolves.

Put into the bowls, and cool down in the fridge, sprinkle coconut, walnut and cinnamon for garnish. Serve.

Note: Some recipes say that you should add the sugar later in order to protect its feeding value in milky desserts.