



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

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## Sultan's Milk Pudding

Sultan Muhallebisi



1 litre milk  
1 cup granulated sugar  
2 tbsp starch  
3 tbsp rice flour  
8 dried apricot  
1/3 cup raisin  
1/6 cup almond  
1/6 cup coconut  
1 pack vanilla

# Pour the milk into a pot, add sugar, starch and rice flour, mix well by a whisker  
# Place the pot over medium heat, and keep on cooking by stirring constantly.  
# When it reaches to the half consistency of milk pudding, add washed and drained raisins, chopped apricot, inner skin peeled and thickly pounded almond, walnut and coconut in it. Keep on cooking by stirring constantly and remove from the stove when it reaches the consistency of milk pudding. Add vanilla in it and mix.  
# Divide it into the bowls. Refrigerate it on the lowest layer of the refrigerator for about 1-2 hours, sprinkle cinnamon all over while serving.

**Note:** It is enough to rest the almonds in boiling water for about 2-3 minutes for peeling their inner skin.