



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

Semolina Dessert with Fruits

Meyveli İrmik Tatlısı



2.20 pounds sugar
8 tbsp semolina
12 tbsp granulated sugar
3.5 ounces margarine
1 pack vanilla
10 petit beurres
2 peaches

- # Add semolina and granulated sugar into the cold milk, and mix.
- # Cook over medium heat by stirring, when it reaches to the right consistency add margarine and melt it, and then remove the pot from the stove.
- # Add the vanilla immediately and mix.
- # Meanwhile peel the peaches, cut into hazelnut sized pieces, add the powder of the blended petit beurres on it, and mix well.
- # Lay half of the dessert on the medium size baking tray with edges around, and lay the mixture with peaches all over.
- # Lay the remaining part of the semolina dessert over the mixture.
- # Flatten the surface and refrigerate overnight.
- # The day after cut into pieces and then place on the service plate, garnish the top with walnut.

Note: You can cook this dessert with pear or apricot instead of peach also.