



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

Revani

Revani



4 eggs
1 + 1/4 cup granulated sugar
1 + 1/4 cup semolina
1 + 1/4 cup yogurt
1 + 1/4 cup flour
2 pack baking powder
Tinny grated lemon shell
1 tbsp + 1 tsp vegetable oil

For Syrup:
2 cup + 1 tbsp + 1 tsp granulated sugar
2 + 1/2 cup water
Juice of 1/2 lemon

- # Boil 2 cup sugar with 2 cup + 1 tbsp water, then add lemon juice, boil for 5 minutes together and wait for cooling down.
- # While it cools down prepare the dough.
- # Mix the sugar and eggs by a blender.
- # At first add yogurt and oil, then flour, baking powder, semolina, grated lemon shell, and mix.
- # Pour the mixture on a oven tray which you greased too much.
- # Bake for 25 minutes in 175 C (F 347) oven.
- # Pour the cold syrup on the hot cake.
- # Rest it 5 hours at least, cut into squares and serve.

Note: The dough should be baked after preparing without any rest.