



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

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## Revani

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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.