



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

Kalburabasti

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1 pack margarine, melted
1/2 cup vegetable oil
1 egg
1 cup milk
1 pack baking powder
1 pinch salt
Flour

For Stuffing;
Finely chopped walnut

For Syrup;
4 cup granulated sugar
4 + 1/2 cup water
Juice of half lemon

- # At first prepare the syrup. Boil the sugar with water for a while and add lemon juice. After boiling for 5 more minutes with lemon juice the syrup from the stove, and let it stand for cooling down.
- # Put the margarine in a pot and melt it without making it red-hot too much.
- # When the margarine warms add vegetable oil, milk, egg, salt, baking powder and flour little by little while kneading until the dough reaches the consistency which can be shaped.
- # Pick walnut sized pieces from the dough. Roll these pieces on a grate or a riddle by the help of your fingertips until they reach small saucer sizes.
- # Place the finely sliced walnut on these dough pieces and fold the dough in two for covering the walnut.
- # Get the folded side down while placing on the greased oven tray.
- # Cook in the oven which is preheated to 347 F, until they turn red.
- # Pour the cold syrup which you have prepared before all over the pastries immediately, after taking them out of the oven. Rest them at least 2 hours and serve.

Note: Riddled Egg Shaped Sweet Pastries are one of the traditional fiesta desserts of Aegean Region.