



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

Practical Dilber Dudagi

Pratik Dilber Dudağı



1/2 pack melted margarine or butter
1 egg
1/4 cup vegetable oil
1/2 cup milk
1/2 tsp sodium bicarbonate
1/4 tsp salt
Enough flour
1 cup pounded walnut

For Syrup;
2 cups sugar
2 + 1/2 cups flour
Juice of 1/4 lemon

- # Melt the butter without making it red hot.
- # Add the milk, vegetable oil, egg, salt, flour little by little, sodium bicarbonate and pounded walnut onto the warm butter, knead the dough until it smoothens.
- # Pick walnut sized pieces from the dough.
- # Roll them out on a flat place by the help of your fingertips.
- # Fold it to get it 2 layer, and force on the folded edge with the edge of hand.
- # After finishing all of the dough by this method, place them onto the baking tray. Bake in the 356 F oven until they turn to red.
- # Pour the cold syrup all over the hot pastries after removing them from the oven.

Note: Adding the walnut into the dough a little bit later while kneading, is for preventing the walnut darkens the dough.