



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

Kemal Pasha Dessert

Kemal Paşa Tatlısı



8.8 ounces feta cheese, salt free
2 cups flour
7 tbsp vegetable oil
1 lemon rid, grated
2 eggs
1/2 pack baking powder

For Syrup:
4 cusp granulated sugar
4 + 1/2 cups water
Juice of 1 lemon

- # Mix the egg and grated cheese until get a smooth mixture.
- # Add oil, flour, grated lemon rid, and baking powder and knead.
- # Pick the pieces, which are a little bit bigger than hazelnuts, from the dough.
- # Place on the greased oven tray.
- # Cook in the 356 F oven for about 35 minutes.
- # Prepare the syrup when the cooked dough pieces cooling down; thus boil the sugar and water for a time, boil for 5 more minutes after adding the lemon juice, and remove from the stove.
- # Pour the very hot syrup all over the cold dough pieces.
- # Rest the dessert for about 2-3 hours and serve.

Note: The cheese must be so special for this dessert. If the cheese is so salty, cut it into pieces and rest in so much water overnight before cooking.