



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

Aksehir Dessert

Akşehir Tatlısı



3 eggs
3 tbsp flour
1.10 ounces salt-free cheese
Semolina (a little bit less than 3 cups)
1 tsp sodium bicarbonate
1/4 tsp salt
1/3 cup vegetable oil
Grated coconut

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

- # Knead the mixture of eggs, chipped cheese and vegetable oil until getting it smooth.
- # Add flour, sodium bicarbonate, salt and semolina little by little while kneading.
- # Get the dough which does not stick to your hands by this method.
- # Pick pieces from the dough which are a little bit bigger than walnuts, roll them, and place on the greased oven tray.
- # Place into the 356 F oven, bake until they turn pink.
- # Boil the water with sugar while the dough pieces are getting cooked, and add lemon juice just before removing it from the stove.
- # Pour the hot syrup all over the cooked dough pieces. When the dough pieces soak all of the syrup sprinkle grated coconuts all over.

Note: The fat of the cheese melts during the cooking. It must soak the fat again for a good cooking.