



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

Lokma

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2 eggs
2 cups yogurt
3 cups flour
1 + 1/2 tsp salt
1 + 1/2 tsp sodium bicarbonate
1 cup vegetable oil

For Syrup;
3 cups sugar
3 + 1/2 cups water
Juice of half lemon

- # Put the flour into the bowl. Add the eggs, sodium bicarbonate and salt on it.
- # Get smooth and liquid dough. Rest it for 1 hour at least.
- # When the dough is resting, put 3 + 1/2 cups water onto 3 cups flour. Boil it over medium heat, when it gets a little bit thickness add the lemon juice. Boil it for 5 more minutes. Remove it from the stove and let it cool down.
- # Put oil into the skillet. Place the rested dough close to the skillet. Fill water into a saucer.
- # Dip your hand into the dough, squeeze it and get a walnut sized piece which was come out between your thumb and forefinger, by the help of a wet spoon, put it into hot oil.
- # Cook it until it turns to pink, and then place them on a paper towel.
- # Repeat these actions till finishing all the dough.
- # When the fried dough balls become tepid, put them into the cold water.
- # Rest them in syrup for 2 hours at least, and serve.

Note: This is the recipe of editor's mother and it comes to our time from generation to generation.