



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

Samsa

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8 flaked pastries
1 cup blended almond
1 egg
2 tbsp granulated sugar

For Syrup;
1 + 1/2 cups granulated sugar
1 + 1/2 cups water
1 tbsp lemon juice

- # Roll out the flaked pastry with some flour into 0.8 in. thickness.
- # Mix the egg white with 2 tbsp granulated sugar and almond, to prepare the filling.
- # Put the filling to the rolled out flaked pastry and wrap it.
- # After preparing all of the flaked pastries, cover them and rest for 45 minutes.
- # Slice the rested rolls into pieces, each has 2 fingers thickness, and place them onto the oven tray with spaces between them. Spread the remaining yolk all over.
- # Bake in 356 F oven until its surface turns to red.
- # Boil the sugared water, when it gets a little thickness add the lemon juice, and boil for 2 more minutes, remove from the stove.
- # Pour the hot syrup all over the hot pastry after removing it from the oven. # Serve 2 hours later.

Note: You can prepare the filling with walnut also.