



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

Sponge Dessert

Snger Tatlıs



3 eggs
Yeast, half matchbox sized
1 cup warm milk
1 cup rice flour
2 cup semolina
1 sugar cube
1 pinch salt
3 tbsp + 1 tsp vegetable oil

For Syrup:
3 cup granulated sugar
3 cup water
1 tbsp lemon juice

- # Add yeast and sugar cube into the warm milk, stir.
- # Add eggs, rice flour, semolina and salt into the milky mixture and blend to get it smooth.
- # When it gets smooth add oil and stir.
- # Cover the mixture and let it stand for an hour.
- # Grease a small tin very well and pour the dough in it.
- # Let it stand for a while, in the meanwhile prepare the syrup; boil water with sugar, when it gets a low consistency add lemon juice, remove from the stove.
- # Cook the rested dough in the preheated to 175 C (F 347) oven for 45 minutes.
- # After taking the hot cake from the oven pour cold syrup while the cake is still hot.

Note: The biggest difference between this recipe and Revani is using yeast and rice flour while cooking.