



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

Tulumba Tatlısı

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1 + 1/2 cups water
1.8 ounces margarine
2 cups flour
1 tsp semolina
1/2 tsp granulated sugar
1 pinch salt
2 eggs

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

For Frying;
1 + 1/2 cups vegetable oil

- # Prepare the syrup at first. Boil the sugared water, when it starts to get some thickness add lemon juice, and remove it from the stove a few minutes later.
- # Put margarine and water in a separate pot, when the water starts to boil and the margarine melts, turn the heat to too low, add sifted flour, semolina, sugar and salt in it immediately.
- # Cook the dough by stirring for 10 minutes, and remove from the stove.
- # When the dough becomes tepid, break the first egg on it, mix it well, and then break the second one in it also, and mix well again.
- # Fill the prepared into a dessert decorator.
- # Make about 1-2 inch sized dough pieces fall into the cold liquid in the skillet by the help of dessert decorator, fry them over low heat at first, when the dough pieces grow a little fry over medium heat by shaking the skillet time to time, make them turn to pink.
- # Put the fried dough pieces into the prepared warm syrup at first.
- # Wait the oil cool down for frying the remaining dough pieces. Repeat the same actions until finishing the whole dough. Serve the dessert when it soaks the syrup.

Note: for cooling down the frying oil, you can place the skillet into a wide bowl which is full of cold water.