



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

Tellibaba Dessert

Tellibaba Tatlısı



1 egg
1 tbsp vinegar
1/2 pack butter
1/2 cup sunflower oil
1 cup yogurt
1 pinch salt
Flour, as much as the mixture gets in

For Filling:
8.8 ounces kadayif
3 tbsp granulated sugar
1 cup pounded walnut
1 tsp cinnamon

For Garnish:
20-25 almonds

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

- # Firstly, prepare the syrup. Boil the mixture of sugar and water. Add lemon juice in it and then remove the mixture from the stove.
- # Melt the butter, without burning it. When it turns into tepid, add sunflower oil in it.
- # Add 3 tbsp of this mixture onto the kadayif. And put the kadayif aside to process it later.
- # Pour the mixture of melted butter and sunflower into a mixing bowl. Add yogurt, vinegar, salt and flour in it little by little, until the mixture reached to the right consistency. At the right consistency, the dough must not stick to your hands.
- # Cover the dough and rest it for 20 minutes.
- # Meanwhile, prepare the filling. Firstly, mix the kadayif, which you added butter on it, then pick it to see the strings properly.
- # Add walnut and cinnamon on it, mix it well.
- # Pick pieces, each has half orange size, from the rested dough.
- # Roll each of these pieces over floured bench into the size saucer or a little bit larger. Put the mixture of kadayif, as much as you can, onto the middle of the rolled out dough piece.
- # Get the edges of the dough piece together to close it. Get the folded side of the dough downside.
- # Repeat the same processes, until the ingredients finish. Place the dessert pieces onto the greased baking tray with some spaces between each of them.
- # Dig 1 almond onto each of the dessert pieces.
- # Place the tray into the oven, which is preheated to 356 F. Bake the dessert pieces, until they turn into red.
- # Pour cold syrup all over urgently, after removing them from the oven.

Note: You can squeeze the kadayif easily. So, you can use too much kadayif as filling for Tellibaba Dessert.