



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

Iftar Balls with Curd Cheese

Lorlu İftar Topu



Half pack butter
1/3 cup castor sugar
2 eggs
2 tbsp yogurt
1 tbsp semolina
1 pack vanilla
1 pack baking powder
1 pinch salt
Flour, as much as the mixture gets in
For Filling:
1 cup curd cheese, salt free
1/3 cup sugar
Grated rid of a lemon
For the Syrup:
3 + 1/2 cup sugar
3 + 1/2 cup water
Juice of half lemon

- # Prepare the syrup at first. Boil the mixture of sugar and water. Add lemon juice and boil for about 5-6 minutes more.
- # Put soft butter, egg, castor sugar and yogurt into a mixing bowl. Mix it well by a fork.
- # Add semolina, vanilla, salt and the mixture of flour and baking powder. Knead the mixture by adding flour little by little until it reaches the right consistency. At the right consistency, the dough stops sticking to your hands.
- # Rest the dough for about 10-15 minutes. Meanwhile mix the filling ingredients.
- # Divide the rested dough into 30 equal pieces. Roll each dough piece out over the floured bench, until each of them reaches a diameter a little bit smaller than saucer.
- # Place enough curd cheese mixture onto the middle of the rolled out dough piece. Make the edges come together at the top to shape it as a ball.
- # Transfer the prepared balls into a greased baking tray. Place the tray into the oven which is preheated to 365 F. Bake the balls until they turn into pink.
- # Pour the cold syrup all over the balls 2 minutes later after removing them from the oven.

Note: Cream, milk pudding or etc. may be used as filling also for this dessert.