



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

Crisp Mosaic

Kitır Mozaik



4 cups milk
3/4 cup flour
1 cup + 1 tbsp granulated sugar
3 tbsp cocoa
1 cup pounded walnut
Grated rind of an orange
25-30 petit beurre biscuits

- # Put flour, sugar and cocoa into the pot, mix them at first, add cold milk onto the mixture and mix, place the pot over medium heat.
- # Cook it over medium heat by stirring constantly. Remove it from the stove when it reaches to the consistency of milk pudding and holes become on the surface.
- # When it is hot yet, add finely broken biscuits, finely grated orange rind and thickly pounded walnut into the mixture, and stir.
- # After cooling the mixture in the pot for a while, pour it onto the aluminium foil which was laid over the bench.
- # Cool it down on the foil. Just before it turns to cold, smoothen the dessert and roll it with the foil. Close the edges and its top carefully.
- # Rest it in the freezer overnight at least.
- # Remove the foil, slice and serve. You can serve it in a few weeks if you rest it in the freezer.

Note: If you don't have aluminium foil you can use a clean nylon also for rolling it.