



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

Dessert with Molasses and Walnut

Kase Sucuğu



1 + 1/2 cups molasses
2 cups cold water
1/3 cup wheat starch
1 tbsp rice flour
1 tbsp granulated sugar
1 cup walnut

- # Put the starch, rice flour and granulated sugar into the pot.
- # Blend the mixture before placing the pot over heat.
- # Place the pot over low heat. At first, add water and then add molasses little by little into the mixture by stirring it constantly.
- # Cook it over low heat by stirring constantly. You can remove it from the stove when the beater starts to shape it.
- # Pour the dessert into 4 bowls.
- # Place the walnut pieces over the dessert.
- # Refrigerate it for 2 hours at least, then serve.

Note: Dessert with molasses and walnut is also sold as soujouk shape in Turkey.