



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

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## Semolina Dessert with Orange

Portakallı İrmik Tatlısı



1 cup semolina  
1 cup orange juice  
1 cup granulated sugar  
2 cups water  
Grated rind of a lemon

- # Put the semolina into the pot, add sugar onto it. Mix the semolina with sugar before adding the fluid ingredients.
- # Add orange juice and water into the mixture by stirring constantly. Mix it well while they are cold yet.
- # Place the pot over medium heat, start to cook it by stirring constantly.
- # When the holes starts to seem in the mixture and when you touch it by a spoon if you can see the trace of the spoon on the jelly, it means that the mixture is cooked.
- # Remove it from the stove, Add the grated rind of orange into the mixture quickly, and mix it.
- # Wet a bowl and then drain its water, then pour the mixture into the bowl.
- # When it turns to tepid, place it into the refrigerator. The day after cooking, reverse the bowl onto a service plate. Garnish its surface with orange slices. Slice the dessert and serve.

**Note:** The dessert with orange tastes as orange jelly. But it seems more transparent than jelly.