



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

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## Circassian Dessert

Çerkez Tatlısı



1/2 pack margarine  
1/3 cup sunflower oil  
1/3 cup milk  
2 eggs  
1/2 cup semolina  
4 cups flour  
1/4 tsp salt  
3/4 tsp sodium bicarbonate

For Stuffing;  
1 cup pounded walnut

For Syrup;  
2 cups granulated sugar  
2 + 1/2 cups water  
1 tsp lemon juice

- # Prepare the syrup at first. Put the sugar and the water into the pot, place the pot over medium heat, boil it for a while and then add lemon juice in it, boil it for 5 more minutes, then remove the pot from the stove.
- # When the syrup cools down, melt the butter and cool it down.
- # Put 1 egg, yolk of the other one, milk, sunflower oil, melted margarine, salt, sodium bicarbonate and semolina into a deep bowl, and mix it by your hands.
- # Add flour in it little by little while kneading the mixture, make the dough reach medium consistency.
- # Cover the dough and rest it for 15 minutes, then pick walnut sized pieces from the dough, roll them and then roll them out into the size of a saucer by your fingertips.
- # Mix pounded walnut with the remaining egg white, then put 1 tsp of this mixture onto the middle of each dough piece, and shape them as small rolls.
- # After preparing all of the dough pieces by this way, place them onto the greased oven tray by getting their folded sides down. Place the tray into the oven and adjust the heat to 356 F and bake them until their upper sides turn to red. (For about 30 minutes)
- # Put the hot pastries into the cold syrup. (Because of the semolina in the pastries, they do not soak the syrup too much.)
- # Rest them for 2 hours at least, then sprinkle coconut all over the desserts and serve.

**Note:** Circassian desserts are fried instead of baking originally. If you want to fry them, you should decrease the amount of the oil in the mixture of the dough.