



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

Muamma Dessert

Muamma Tatlısı



2 yufkas
1 cup picked chicken
1 cup walnut
3 tsp granulated sugar
2 tsp cinnamon
1 cup vegetable oil
1/2 water

For Syrup;
2 + 1/2 cup granulated sugar
3 cups water
1 tbsp lemon juice

- # Prepare the syrup at first. Put the sugar and the water into a pot at first, boil them for a while, when it reaches to the right consistency, add lemon juice in it and boil for a few more minutes.
- # Pick the boiled fatless chicken, add thickly pounded walnut, 3 tsp granulated sugar and cinnamon on it, mix it well. This is the filling mixture.
- # Cut each yufka into 4 pieces, by this way you will get 8 triangles.
- # Spread water onto the triangle yufka pieces, put the some filling onto the large sides of the triangles, and roll the triangles.
- # Get one of the ends of the roll stabile, and revolve the other end around the stabile one, get the ends of the rolls downside while placing them onto the greased oven tray.
- # Place the tray into the oven and adjust the heat to 347 F, bake them without drying with pink colour.
- # Pour the cold syrup all over the hot pastries after removing them from the oven.
- # Rest them for 4 hours at least, then serve them. Serving them the day after is advised because of their increasing taste overnight.

Note: The filling of this dessert tastes so good, but people can't understand that there is chicken in it. Because of that this dessert is called as "Bemusement Dessert".