



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

Vinegar Desserts

Sirke Tatlısı



1 egg
1 eggshellful vegetable oil
1 eggshellful vinegar
1 eggshellful mineral water or 1 tbsp yogurt
1 pack baking powder
Enough flour

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

For Frying;
Vegetable oil

Boil the water with sugar in a pot, when it reaches a low consistency add lemon juice in it, boil it for about 2 – 3 minutes more and then remove the pot from the stove.
Dig the top of the egg, pour the egg liquid into a deep bowl.
Fill vinegar into the egg shell and pour it into the bowl again, pour vegetable oil in the shell and pour it into the bowl also, add 1 tbsp yogurt into the mixture, mix it by your fingertips for a while, then add enough flour in it to make the dough reach soft consistency.
Knead the dough for a while, cover it and rest for 15 minutes.
Divide the dough into 4 equal pieces, roll each of them on the bench as rolling pin, cut these bars into pieces which have 1/2 inch width. Force on the pieces by a fork to flatten them.
Fry the flat dough pieces in hot oil with red colour, then put them into the syrup. Rest them in syrup for half an hour at least, then place them onto the service plate.

Note: Cooking vinegar dessert is very easy.