



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

Gonpare

Gönpare



3.5 ounces butter
1/3 cup vegetable oil
1/2 cup milk
1 egg
1 tsp semolina
1/3 cup castor sugar
3 cups flour
1 pack vanilla
1/2 tsp baking powder
3 tbsp cocoa
1/4 tsp salt
50 hazelnuts

For Syrup;
3 cups granulated sugar
3 cups water
Juice of half lemon

- #Prepare the syrup at first. Boil the water with sugar, when it reaches to a light consistency add lemon juice. Remove it from the stove a few minutes later, and let it cool down.
- # Put flour into a deep bowl, add margarine which is softened at room temperature, vegetable oil, milk, egg, semolina, castor sugar, vanilla, baking powder and cocoa in it, knead the mixture well.
- # Cover the dough and rest it for 15 minutes.
- # Pick walnut sized pieces from the dough, and roll them between your palms, place them onto the non-greased oven tray.
- # After placing all of the dough pieces onto the tray with some spaces between them, put hazelnuts on them by forcing a little.
- # Place the tray into the oven which is preheated to 347 F for a while. Bake them until they turn to very hard without burning them.
- # Remove them from the oven, rest it for 5 minutes. Pour cold syrup all over.
- # Cover another tray onto the tray which the desert stay on it. Rest it for 3 hours at least to make the dessert pieces soak the syrup.
- # Place them onto the service plate to serve. Gonpare gets a more delicious taste a few days later.

Note: "Gon" is the regional name of black in Southern and Southern East regions of Turkey.