



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

Strawberry Praline

Çilekli Pralin



1 cup granulated sugar
1/2 cup milk
1/2 cup water
1 tbsp strawberries drink powder

- # Put the cold milk, cold water and granulated sugar into a small pot which is not aluminium.
- # Stir it over high heat until it starts to boil over.
- # When it boils over, turn the heat to low. Keep on boiling by stirring constantly.
- # When the boiling over ends, and it starts to boil, add the strawberries drink powder in it.
- # Boil it with strawberries drink powder for 5 more minutes also.
- # When the mixture reaches to the consistency which is thicker than milk pudding's, remove the pot from the stove.
- # Rest it at room temperature to solidify it.
- # Pick walnut sized pieces from the mixture, roll them between your palms.
- # If it sticks to your hands, you should wet your hands to prevent it.
- # Put the prepared strawberry pralines into the sugar bowl, store them in a dry place at room temperature.

Note: You can cover the pralines with granulated sugar while shaping them.