



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

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## Frozen Casaba Melon

Buzlu Şemen



1 cabana melon, small one  
1 cup milk  
6 tbsp granulated sugar  
1 tbsp corn starch

- # Cut the melon into 4 pieces, remove the seeds, grate it thickly.
- # Put the grated cabana melon, milk, granulated sugar and corn starch into a pot, mix it until the corn starch and the granulated sugar dissolves totally.
- # Place the mixture over medium heat, cook it by stirring time to time until seeing the holes in the mixture.
- # Pour the mixture into the ice box or small bowls, rest it at room temperature for a while, and then place it into the freezer.
- # Freeze it overnight at least. Remove it from the freezer just before serving it and reverse it over flat plates to serve.

Note: Frozen cabana melons can be prepared by not using milk also.