



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

Rococo

Rokoko



2 cups pounded hazelnut
4 tbsp granulated sugar
2 + 1/2 packs icing sugar
2 cups milk
1 cup castor sugar
4 packs petit beurre biscuits
1 tbsp butter
5.3 ounces bitter chocolate
1 tbsp honey or liquid jam

- # Pound the hazelnuts with 2 tbsp granulated sugar, put this mixture into a skillet. Roast it over medium heat. (You can add very few water.)
- # Add 1 tbsp honey or liquid jam in it to keep the hazelnut pieces together, mix and remove it from the stove.
- # Put 2 packs icing sugar, castor sugar and 1 + 1/2 cups cold milk into a deep bowl, blend it until it reaches to high consistency.
- # Blend the biscuits to turn them to powder, mix the biscuit powder with the cream which you prepared just before.
- # Place the mixture of the roasted hazelnut onto the floor of a flat cake mould, force on the mixture by a spoon to smoothen it. Pour the mixture of the cream and biscuit powder onto the hazelnut pieces smoothly, and freeze it for 3 hours at least.
- # At the end of the resting time, remove the frozen mixture from the freezer. Melt the butter with bitter chocolate, and pour it over the mixture and flatten it by a knife.
- # Place the mixture into the freezer again and freeze it for about 1 more hour.
- # Whisk the mixture of 1/2 pack icing sugar, 1/2 cup milk, 2 tbsp granulated sugar. And spread this mixture all over the rococo which you removed from the freezer by flattening it by a spatula. Use the remaining cream for garnishing it.
- # Also you can use jam pieces for garnishing the rococo.
- # Rest the rococo in the freezer till serving it. Slice it while serving.

Note: You can rest the rococo in the freezer for 1 month.