



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

Cocotaste

Kokotat



3 egg whites
1/2 cup granulated sugar
2/3 cup coconut
1 pack vanilla

- # Place aluminum foil or grease proof paper onto the baking tray, spread some vegetable oil all over by a brush.
- # Pour the egg whites into a deep bowl, add granulated sugar in it, blend the mixture until it turns to hard bubbles.
- # Add coconut and vanilla in it, stir the mixture by a wooden spoon gently.
- # Fill the mixture into a cream pump, squeeze the pump to put half lemon sized pieces over the tray with 2 inches spaces between each of them, by this way you will get about 15 pieces.
- # Place the tray into the oven which is preheated to 167 F. After baking them for 10 minutes, turn of the heat for 5 minutes, then turn the heat on again. Repeat these processes (turning on and off the heat) for 3 times without opening the door of the oven. It is very important to keep the cookies white, and make them hard.
- # After cooling them down in the oven for 30 minutes after baking, open the door of the oven and serve them.

Note: Cocotaste cookies may lose their shape during the baking, because of the oil of the coconuts.