



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

Tiramisu

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For the Cake;

2 eggs
6 tbsp granulated sugar
8 tbsp flour
2 tbsp yogurt
3 + 1/2 tbsp vegetable oil
1 + 1/2 tbsp cocoa
1 pack vanilla
1 pack baking powder

For the Cream;

3 cups milk
4 matchboxes sized feta cheese
1 egg
4 tbsp flour
5 tbsp granulated sugar

For Wetting;

1 cup tepid water
1 tsp Turkish coffee granules

For Upper Side;

2 tbsp broken chocolate pieces

- # Put the sugar and the eggs into the mixing bowl, blend it until get a smooth mixture.
- # Add sifted flour, yogurt, vegetable oil, vanilla and baking powder into the mixture, mix until get a smooth mixture.
- # Pour the mixture into the 10 inches diameter greased cake mould without hole in the middle, Place it into the oven which is preheated to 356 F and bake it for about 40-45 minutes.
- # Meanwhile, prepare the cream; put the cold milk, egg, flour and sugar into a pot, mix it a few times and then place the pot over medium heat, cook by stirring constantly until it reaches to the right consistency.
- # Remove the cream from the stove, add the cheese which is rested in too much water for removing its extra salt into the cream, blend the mixture for 5 minutes.
- # Remove the cake from the oven and cool down, then transect it into 2 pieces. Mix the coffee granules with 1 cup warm water, and pour half of it over the first layer of the cake to wet it, spread half of the prepared cream all over.
- # Place the second layer of the cake onto the cream, wet it with the mixture of water and coffee granules also, cover the cake with the remaining cream smoothly. (You can cover the cake with a circle of paper or plastic to shape it better.)
- # Lay the chocolate pieces on the top.
- # Refrigerate it for 2 hours at least, and then slice and serve it.

Note: Tiramisu is the traditional cake of Italians.