



Kadayif or Milk ? Whats your favorite ?



Perfectoo desert, you have ever tasted 😊



How to make Sutlu Kadayif ?

A dessert that is as delicious as it is less calories, especially in summer time, a lot of people prefer that. i m sure that if you tried it in Bursa, you won't give up from that.



ingredients;

500 gr shredded wheat

100 g butter

1 cup of oil

1 cup of hazelnuts/walnut

For the Sherbet

3 cups sugar

2 glasses of milk

2 glasses of water

-We air the kadayif with your hand, separate the wire, put it in a rectangular glass oven dish and sprinkle half of the kadayif.

-We sprinkle nuts/walnuts on the subject.

-Sprinkle the remaining half of the kadayif on it.

-We press lightly with our hands, gather the edges, melt the butter and mix it with oil.



-We pour the oil over the kadayıf. We'll provide some to absorb the oil.

-Let's bake it in a preheated 180 degree oven.

For the sherbet, we mix sugar, water and milk in a saucepan and boil it on the stove, then leave it to warm.

When the dessert comes out of the oven, we pour warm sherbet on it.

When it gets warm it , you can serve :)



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Bon appetit

На здравье

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