

Saray Lokumu



Saray Lokumu is a very quick-to-make and tasty Turkish cake or I would say a full dessert.

I have adapted this recipe to my taste as I am not a whipped cream lover and the truth is that there is only whipped cream in the original version of Saray Lokumu. In Turkey Saray Lokumu is made from flour without any butter or cornstarch being added, so I did not change this, but all other things have been adapted to my taste.

INGREDIENTS FOR CHOCOLATE PUDDING :

1 l of milk

250 g of sugar

155 g of flour

50 g of cocoa (for cakes)

1 spoon of vanilla paste (or 2 packages of vanilla sugar)

1 spoon of orange flower water (or 10 drops of orange-flavoured concentrate)

INGREDIENTS FOR FILLING :

70 g of Mascarpone

200 ml of sweet cream

1 cream fix

200 g of powder sugar

Grated peel of one orange

7 drops of orange-flavoured concentrate

ADDITIONAL INGREDIENTS :

300 g of coconut flour

PREPARATION :

1 . pour the coconut flour in a big tray 32 x 34 and distribute it evenly in the whole tray ...

2 . put the milk in the pot, sift flour and cocoa and add all the other ingredients for pudding ...

3 . mix everything well so that there are no lumps left behind...

4 . with constant stirring let the pudding boil and cook for ca 2 more minutes on light heat till the pudding thickens ...

5 . pour the cooked pudding slowly and lightly over the coconut flour and distribute it evenly over the coconut, do it very carefully ...

6 . put the pudding into the fridge for 45 to 60 minutes to cool down ...

7 . add powder sugar, Mascarpone, orange concentrate and peel into a smaller bowl and mix shortly...

8 . add sweet cream and cream fix into the Mascarpone and mix well (be careful not to mix too much)!

9 . coat the filling evenly over the cooled pudding ...

- 10 . cut the cake lengthwise and widthwise with a sharp knife
- 11 . now you have got 4 halves, cut each half again to get 8 cut strips ... (**SEE THE VIDEO**)
- 12 . with a knife or spatula roll each strip slowly and gently to make a roulade ...
- 13 . put them on a serving tray gently ...
- 14 . put them into the fridge till serving ...

NOTES AND ADVICE :

It is important that everything you do with this cake is done with a lot of tenderness and no hurry.

The rest of the coconut flour can be used again for the same or another cake.

Use the pot that does **NOT** burn.

If there are lumps left after you have dissolved all the ingredients for the pudding, use a hand blender and break up all the lumps before cooking.





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