



Have fun cooking
Enjoy the meal!

Ayran Semolina Cake from Judith & Volkan

For the semolina dough:

- 500 g durum wheat semolina
- 1 pack of baking powder
- 3 eggs
- 250 g sugar
- 500 ml of Ayran, yogurt
- 100 g coconut chips

For the cream:

- 5 leaves of gelatin
- 500 ml of Ayran, yogurt
- 75 g sugar
- 4 TL lemon juice
- 250 ml whipped cream
- 1 pack cream stabilizer

Besides:

- 26er Springform,
lined with baking paper
& buttered on the edges

Preparation:

1 Preheat the oven to 160 ° C top / bottom heat. Line the bottom of the springform with baking paper & lightly grease the edge. For the dough mix the semolina and baking powder in a bowl.

2 Whisk the eggs & sugar with the hand mixer in a mixing bowl until creamy. Then alternately stir in semolina & Ayran & finally fold in the coconut chips. Fill the dough into the baking tin & bake for about 50 min on the middle rack. Let it rest briefly in the baking tin, then loosen carefully by running a knife round the edge & put the cake on a cooling rack and let cool down.

3 In the meantime, soak the gelatin in the cold Ayran for the Ayran cream for a few minutes, then press it out a little & melt in a hot water bath. Stir a few tablespoons of Ayran into the gelatin, pour everything into the remaining Ayran while stirring constantly. Finally stir in the sugar and lemon juice for about 20 min. - not much longer! - refrigerate.

4 In the meantime, whip the cream with cream stabilizer until firm & carefully fold it under the cooled Ayran mixture. Cover and put it in the fridge to set. Stir again for serving & either spread over the cake or serve as cream.

A little tip: If you like it sweet, you can pour a little raspberry syrup over the cake just before serving. If you have no Ayran at home you can also take yogurt.