Antalya pumpkin dessert

Whole recipe

Ingredients

1.5 kg	Pumpkin
600 g	Sugar 3½ glass
100 g	Tahini ½ glass
100 g	Walnut 1 glass
42 g	Lemon ½ pc

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Slice the squash and peel off the hard skin. Cut each slice into three equal pieces.
2. Layer the squash pieces with the sugar and add the juice of half a lemon. Leave to stand.
   12 h
3. Cook the sugared, juicy squash in its own liquid over low heat, turning it over. Skim off the foam. Stop when the syrup thickens.
   2 h
4. Move the squash to a tray and bake in an oven preheated to 175 °C until the top browns.
   15 min
5. Pour the tahini over it and sprinkle with walnuts. Serve at room temperature.

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