# Gaziantep milk pudding with saffron-coloured zerde (layered rice pudding)

**Whole recipe**

## Ingredients

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|---|---|
| **1.03 kg** | Milk<br>5 glass |
| **50 g** | Rice<br>¼ glass |
| **40 g** | Rice |
| **250 g** | Sugar<br>1½ glass |
| **2 g** | Dried safflower petals |
| **1 kg** | Water<br>5 glass |

## Allergens

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

## Method

1. For the rice pudding, boil the 50 g of rice until soft.
2. Bring the milk to a boil and add the boiled rice. When the rice is cooked, simmer a little longer, take off the heat, divide into bowls and let cool. No sugar goes into the pudding.
3. For the zerde, put the water in a pot, add the washed rice and cook.
4. Once the rice is cooked, add the sugar and boil for 5 more minutes.
   **5 min**
5. Rinse the safflower in lukewarm water, strain the liquid into the zerde, and take it off the heat. Let it cool.
6. Spoon the zerde over the cooled pudding, using 1 part zerde to 2 parts pudding.

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TÜRKPATENT Coğrafi İşaret Portalı, tescil no 610 (Gaziantep'i Geliştirme Vakfı)
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