Pazaryolu Kaysefe dessert (poached dried apricots in syrup with walnuts)

Serves 4

Ingredients

500 g	Dried apricot 4½ glass
250 g	Walnut 2½ glass
507 g	Sugar 3 glass
801 g	Water 4 glass

Allergens

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

Method

1. Boil the dried apricots for about 10 minutes until soft, then drain them.
   10 min
2. Mix the sugar with the water to make the syrup for the dessert.
3. Cook the drained apricots in the pot with the syrup for about 15 minutes.
   15 min
4. Arrange the cooked apricots on a tray.
5. Add the crushed walnuts to the apricots on the serving plate.

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