Nevi Diglier (almond and starch sweet)

Whole recipe

Ingredients

255 g	Wheat starch
3.41 kg	Water 17 glass
1.25 kg	Sugar 7½ glass
284 g	Water 1½ glass
340 g	Butter 1¾ glass
113 g	Almond 1 glass

Allergens

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

Method

1. Mix the starch with the larger portion of water until smooth, and strain the mixture through a fine-mesh strainer.
2. Melt the sugar in the smaller portion of water in a pot, stirring. Add the starch mixture a little at a time, put the pot on the fire and stir softly until it is very thick.
3. Stir in the melted butter one spoonful at a time. Add the skinned almonds and carry on stirring.
4. Check by tasting every so often. When it no longer sticks to your teeth, turn it out into a dish. Let it cool, then cut it into diamond shapes and serve.

Last changed: November 1, 2026
Turabi Efendi, Turkish Cookery Book (1864)
tatname.com/en/tarif/nevi-diglier-turabi