

L'SHANA TOVA
HAVE A HAPPY NEW YEAR



TURKISH COCONUT PUDDING

Sutlach or sütlaç is such a part of Turkish Jewish culture and celebrations it even appears in a Jewish fairy tale about a maiden in disguise. She reveals her true identity by hiding a ring in a bowl of sutlach she makes for a prince. My version is vegan and gluten-free. I suggest some garnishes but others you can try include rose or fruit-flavored syrups or jams, ground cinnamon, slivered almonds, honey, chopped dried dates or apricots, and fresh berries.

52 SHABBATS BY FAITH KRAMER

Friday Night Dinners Inspired by a Global Jewish Kitchen


THE
collective
BOOK STUDIO



TURKISH COCONUT PUDDING

INTREDIENTS

3 (13½-ounce) cans full-fat coconut milk

⅔ cup white rice flour or unflavored cream of rice cereal (not instant)

¼ cup plus 3 tablespoons sugar

⅛ teaspoon salt

¼ teaspoon ground cardamom

2 tablespoons orange blossom water, optional

¼ cup plus 2 tablespoons toasted coconut chips or large, unsweetened shreds

¼ cup plus 2 tablespoons shelled pistachios

¼ cup plus 2 tablespoons pomegranate seeds

1. Shake the coconut milk cans very thoroughly, remove the lids, and pour them into a large pitcher or jar. Use a spoon to scrape out any liquid or solids that remain in the cans. Stir or whisk well until the mixture is somewhat smooth (if necessary, place the pitcher in a bowl of hot tap water to speed the process). Break up any large chunks and mash them into the mixture. It is okay if the milk is still a bit lumpy.
2. In a large saucepan, combine the rice flour, sugar, and salt. Slowly add 1 cup of coconut milk while stirring until a relatively smooth paste forms. Slowly stir in the remaining coconut milk. Place the pan over medium heat and cook, stirring constantly, until the mixture is bubbling and has begun to thicken, 9 to 10 minutes.
3. Lower the heat to low, add the cardamom, and cook, stirring often, until bubbling, thickened, and there is no raw taste, 4 to 5 minutes. Stir in the orange blossom water (if using) and pour the mixture into serving dishes.
4. Garnish with coconut chips, pistachios, and pomegranate seeds and serve immediately. You can also press plastic wrap against the top of the pudding before garnishing and refrigerate until cold. Garnish and serve chilled or at room temperature.