

## **KABAK TATLISI** **Pumpkin in Syrup**

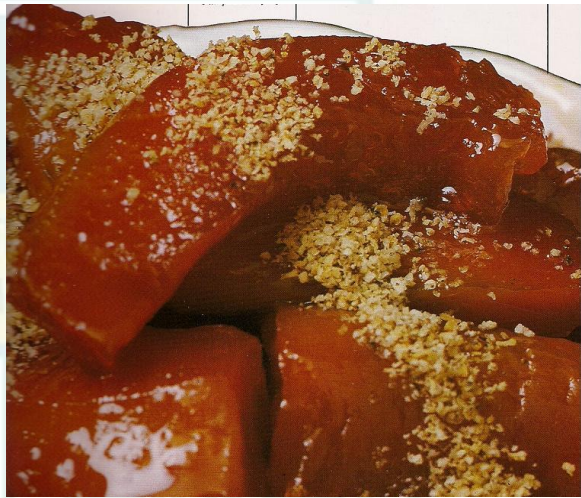
### Ingredients

1500 gr. Pumpkin

1+3/4 glasses sugar

2 glasses water

1 glass crushed walnuts



Seed and peel the pumpkin, and cut it into 2-3 cm. thick slices.

Arrange them in a flat pan. Spread the sugar, pour the water over. Cover and cook on low heat for 50-60 minutes, until they are tender.

Let cool. Arrange them in a serving dish. Pour the syrup over. Sprinkle with crushed walnuts.

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Recipe form the Embassy of Turkey in Dublin