

Balkabağı Tatlısı (*Pumpkin Dessert*)
(V) (GF)

Ingredients

1 ½ kg. (2.2 lbs.) Pumpkin, peeled and de-seeds, cut into sizes of quarter of an apple
600gr. (3 cups) Sugar
3-5 pieces Cloves
2 pieces Cinnamon sticks

To serve

Crushed walnuts
Tahini (optional)

Procedure

- Combine the pumpkin pieces, sugar, cloves and cinnamon in a large pot.
- Leave this pot on your counter for 2-8 hours. (The reason why time variance is high is all dependant upon the type of pumpkin used. You have to watch the pumpkin evrey hour to see how much water is extracted, as the effect of the sugar. When the water level has come up to the ¼ of the pot, the pupkin is ready to cook.)
- Place the pot on the stove, over low heat and cook until the pumkins for about an hour, until the softened and absorbed most of the liquid inside the pan.
- Discard the cloves and cinnamon. Serve the pumpkin sprinkled with walnuts. You may also drizzle little bit of tahini for a different taste as they do in Antalya, one of the cities located near the Mediterranean coast.