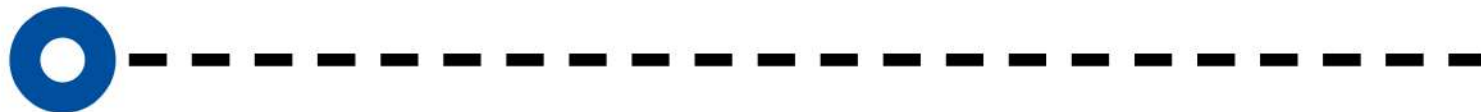


Recipe by
Bilal Satici

Revani – semolina sponge cake



Ingredients

Dough

3 eggs

1 cup sugar

1 cup natural yoghurt

1 cup oil

1 cup semolina

1 cup flour

1 teaspoon of vanilla

10 g baking powder



sauce

2 cups sugar

2.5 cup water

a couple of drops of lemon juice

For decoration

pistachios

coconut flakes



Preparation

Mix eggs with sugar. Add all the ingredients. Pour the mixture into a heatproof dish. Bake in the oven at 180C. Meanwhile, boil the sugar and water in a pot. When the cake is ready, cut it into pieces. Pour the lukewarm sauce over the cake. Garnish with pistachios and coconut flakes.

