

Bisküvili Kabak Tatlısı

Traditional Turkish biscuit pumpkin dessert (Bisküvili Kabak Tatlısı) with layers of sweet pumpkin, cream, and ladyfinger cookies. Easy recipe.

20 min

HAZIRLIK

30 min

PIRME

50 min

TOPLAM

6

PORSİYON

Medium

ZORLUK

Bisküvili Kabak Tatlısı

Malzemeler

- 20 cat tongue biscuits
- 6.4 oz granulated sugar
- 3.2 oz clotted cream
- 6.8 oz heavy cream
- 3.2 oz walnut
- 1.1 lb pumpkin

Yapılışı

- Prepare the Pumpkin**

Dice 1.1 lb honey pumpkin into small 1/2-inch cubes. Sprinkle with 6.4 oz sugar and toss to coat evenly. Cover and refrigerate overnight to draw out moisture.
- Cook the Pumpkin**

Transfer the sugar-cured pumpkin with all its juices to a medium saucepan. Cook over medium heat for 15-20 minutes, stirring occasionally, until the pumpkin is completely tender and breaks apart easily with a spoon.
- Mash the cooked pumpkin** with a fork or potato masher until completely smooth and puree-like with no lumps remaining. Set aside to cool completely to room temperature, about 30 minutes.
- Assemble the Base**

Arrange 20 ladyfinger cookies in a single layer in the bottom of a 9x13 inch serving dish, fitting them snugly together to create an even base.
- Spread the cooled pumpkin puree** evenly over the cookies using a spatula, ensuring complete coverage and a smooth, level surface.
- Make the Cream Topping**

Using an electric mixer, whip 6.8 oz heavy cream on medium speed for 2-3 minutes until soft peaks form that hold their shape but still have a slight droop.
- Gently fold 3.2 oz kaymak** (clotted cream) into the whipped cream using a rubber spatula, folding just until well combined and smooth with no streaks.

8 Final Assembly

Spread the cream mixture evenly over the pumpkin layer using a spatula to create a smooth top. Sprinkle 3.2 oz chopped walnuts evenly over the surface.

9 Refrigerate for at least 2 hours until well chilled and set before serving. Cut into squares to serve.

?puçlar?

Chill your mixing bowl and beaters in the freezer for 15 minutes before whipping cream for better volume and stability.

Test pumpkin doneness with a fork - it should mash easily but not be watery. If too wet, cook uncovered for a few more minutes to evaporate excess moisture.

Line your serving dish with parchment paper for easy removal if making a large batch to cut into squares.

For extra richness, brush the biscuits lightly with the syrup that forms when cooking the pumpkin before layering.

Make sure each layer is completely cool before adding the next to prevent the cream from melting or separating.

Toast the walnuts lightly in a dry pan for 2-3 minutes to enhance their flavor before using as garnish.

If the pumpkin mixture seems too thick after cooking, add a tablespoon of the reserved cooking liquid to achieve the right consistency.

Cover tightly with plastic wrap, pressing directly onto the surface of the final layer to prevent a skin from forming during refrigeration.