

Ashura sweet has a great importance in Turkish and Muslim culture. The legend of this dessert is based on the time of Noah's prophet.

According to the rumor, when his prophethood was given to him, his sons Ham and Sam believed him, but his other son Kenan did not believe him. Kenan and other people accuse the believers of Noah of being a fool. God commanded Noah to make a great ship to the Prophet. Thus, only the believers could survive the storm soon. Noah, with his sons Ham and Sam, built a large ship and took believers on this ship. There are animals among those who believe in it. When the storm is mentioned by God, Noah's ship moves and the journey begins. unbelievers have been destroyed in the storm. the ship has moved in water for days. the food they store has started to decrease. Noah said that they could make a meal by bringing together all the food they had left as a solution. A delicious and nutritious dessert emerged when they combined and baked all the ingredients in their hands. they survived thanks to this sweet. when the storm was over, they realized that the ship was sitting on top of a mountain

According to the rumor this mountain is Ağrı to the east of Turkey

For the Pudding:

1/2 cup dry garbanzo beans

1/2 cup dry white beans

2 cups fine bulgur

1/2 cup raisins

15 cups water

3 cups white sugar

1/4 cup dried apricots

1/4 cup orange peel, chopped

5 whole cloves

For Garnish:

2 tablespoons sesame seeds, toasted

2 tablespoons chopped walnuts

2 tablespoons chopped pistachio nuts

2 tablespoons dried currants

1 tablespoon ground cinnamon

Directions:

Place the garbanzo beans, white beans, bulgur, and raisins in separate bowls and add water to cover. Let stand overnight.

The next day, combine the garbanzo beans and white beans in a saucepan with water to cover. Bring the water to a boil; reduce heat to low and simmer, covered, until the beans are tender, 1 to 1 1/2 hours.

Drain the wheat and transfer it to a large saucepan. Add the 15 cups water (3 quarts plus 3 cups) and bring to a boil. Reduce the heat to low and simmer until tender, about 15 minutes, skimming and discarding any foam that appears.

When the wheat has thickened, stir in the sugar and bring the mixture to a boil. Drain the cooked beans and add them to the wheat mixture. Stir in the raisins, apricots, orange peel, and cloves. Reduce the heat and simmer until the mixture thickens and the fruit is tender, about 15 minutes.

Pour the pudding into individual serving bowls. Garnish with toasted sesame seeds, chopped walnuts, chopped pistachios, currants, and cinnamon. Allow the pudding to cool and then serve.

