

Mozaik Pasta

Authentic Turkish Mozaik Pasta recipe - a no-bake chocolate dessert with biscuits and cocoa. Easy to make with 5 ingredients. Perfect for tea time!

20	20	40	4	Medium
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

Mozaik Pasta

Malzemeler

- 300 g cookie
- 2 egg
- 1.5 tbsp flour
- 1.5 cup water
- 4 tbsp hazelnut
- 6 tbsp granulated sugar
- 2 tbsp cocoa powder
- 1 pack vanillin
- 1.5 tbsp butter

Yapılı???

- 1 Prepare the chocolate base**

Melt 4 tablespoons butter in a medium saucepan over low heat, stirring occasionally until completely liquified but not browned, about 3-4 minutes.
- 2** Add 1.5 tablespoons cocoa powder to the melted butter and whisk continuously until smooth and no lumps remain, about 1-2 minutes.
- 3** Gradually pour in 1.5 cups milk while whisking constantly to prevent lumps from forming.
- 4** Add 6 tablespoons sugar and cook over medium-low heat, stirring constantly, until the sugar completely dissolves and the mixture thickens to coat the back of a spoon, about 5-7 minutes.
- 5** Remove from heat and stir in 2 tablespoons cocoa powder until fully incorporated and smooth.
- 6** Set the chocolate mixture aside to cool to room temperature, about 15-20 minutes, stirring occasionally to prevent a skin from forming.
- 7 Prepare the biscuits**

Break 1 pack biscuits into irregular bite-sized pieces by hand in a large mixing bowl, leaving some pieces larger and some smaller for texture.
- 8 Combine and shape**

Pour the cooled chocolate mixture over the broken biscuits and gently fold with a large spoon until all pieces are evenly coated.

- 9 Transfer the mixture onto a large sheet of plastic wrap and shape into a tight log about 3 inches in diameter, wrapping firmly to maintain the cylindrical shape.
- 10 **Chill and serve**
Refrigerate the wrapped log for at least 4 hours or until completely firm.
- 11 Unwrap and slice into 1/2-inch thick rounds using a sharp knife, wiping the blade clean between cuts for neat slices.

?puçlar?

Use fresh, crisp biscuits for the best texture - stale biscuits will create a mushy consistency that won't hold the mosaic pattern properly.

Allow the butter and cocoa mixture to cool to lukewarm temperature before adding to biscuits - this prevents the biscuits from becoming soggy while ensuring proper binding.

Break biscuits by hand into irregular, chunky pieces rather than crushing them uniformly - this creates the authentic mosaic appearance when sliced.

Wrap the shaped pasta tightly in plastic wrap to prevent air exposure and maintain moisture during chilling.

Chill in the freezer for at least 4 hours or overnight for the best slicing consistency and flavor development.

Use a sharp, thin knife dipped in warm water between cuts for clean, professional-looking slices that showcase the mosaic pattern.

If the mixture seems too wet, add more broken biscuits; if too dry, add small amounts of melted butter or warm milk until the right consistency is achieved.

Let frozen Mozaik Pasta sit at room temperature for 5-10 minutes before slicing to prevent cracking and ensure smooth cuts.