

APRIL 15 WORLD ART DAY INTERNATIONAL ONLINE PAINTING EXHIBITION HAS BEEN OPENED!

Istanbul Gelisim University's Faculty of Fine Arts, Department of Graphic Design organized an International Online Painting Exhibition on Artsteps, a virtual art platform, on April 15th to commemorate World Art Day and to share it with art enthusiasts online.

Istanbul Gelisim University's Faculty of Fine Arts, Department of Graphic Design's open call brought together artists from many parts of the world. A total of 104 artists from 9 different countries participated in the International Painting Exhibition on World Art Day, including New Zealand, Egypt, Macedonia, Germany, Cuba, Peru, Bulgaria, India, Argentina, and Turkey. The exhibition, which brought together artists who produce artistic works from different cultures in an online space, includes 150 works created in various styles and techniques.

The artists whose works are featured in the exhibition are:

ABHINAV DHIMAN - ADNER GUEVARA QUESADA - AHMET ÖZDEMİR - AHMET ÖZEL- AHMET UZUNER - ARPITA BOORA - ARZEN DEMİREL - ATAHAN YAĞIZ - AYSUN CANÇAT - AYŞE ÇETKİN - AYŞE SEZER - AYTEN BARAN - BARIŞ YILMAZ - BELGİN ATALAY - BENGÜ BATU ERTUNG - BÜLENT DEVECİ - BURCU PEHLİVAN - BURÇİN DEMİR - BÜŞRA KAMACIOĞLU - CÜNEYT ÖZYER - DARREN BURCH - DENİZ ÖZSEKİCİ - DİLARA OKTAR GÜRSER - DİLEK TOLUYAĞ - DİLŞAD ATASOY - ELÇİN ÇUBUK - ELİF ECE ERDİKER - ELVAN DEMİRCİ - EMEL UZUNER - ERDEM ÇAĞLA - EROL YILDIR - FATİH MEHMET DURMUŞ - FATMA MERİÇ ERÇETİN - FATMA YEŞİM DÜZ - FELIX JULCA VITORIO - FERRAH NURDÜNDAR - FİKRİYE GÜNBEYİ - FUNDA ÖZBUCAK - GALIA ISKRENOVA - GONCA KARAPINAR - GÜLBEN SAYDUT - HADİ KUZU - HAKAN EKEN - HANUMAN PATEL - HATİCE TÜRKELİ - HÜLYA GÜCÜKO - İBRAHİM KESEK - İLKNUR SOLMAZ ÇOBAN - KAZIM ARTUT - KÖKSAL BİLİRDÖNMEZ - KRITICA VERMA - KÜBRA ŞAHİN ÇEKEN - KÜRŞAT AZILIOĞLU - M A R I J E T A - MARION KNAPP - MEHMET CİHAN GEZEN - MEHMET ERGİN - MENNATOLLAH ALI - MERT DÖNEKLİ - METİN KUŞ- MONA MUZO - MUSTAFA AKIN - MUSTAFA CEM AVCI - MÜBERRA BÜLBÜL - MÜZEYEN BAYLAR - MÜZEYYEN GÖKMEN - NERİMAN ALPAGUT - NİHAT DURSUN - NİLGÜN GÜNDÜZ - NURAY AKKOL - NURHAK SİVRİKAYA - NURİ SEZER - NURİ YAVUZ - ONUR TAŞKIN - ÖMER YILDIZ - ÖYKÜ CAN - ÖZGE ORTAÇ - ÖZNÜR ENES - RABİA VURAL - RİTU SAINİ - RÜMEYSE GÖKÇEN GÖCEKLİ - SANDHYA YADAV - SELEN GÜL ŞENTÜRK - SEMRA BOLAT - SERKAN VURAL - SİMGE TAN - SIMRA PANCHAL - SİNEM ŞENTÜRK - SONJAE MAURYA - ŞADİ KARAŞAHİNOĞLU - ŞULE BAYRAK - ŞÜKRAN ÜNEŞ - TAHİR ÇELİKBAĞ -

TALHA YAKUP ATLI - TRAJCE CHATMOV - TRIBHUVAN KUMAR - TÜLAY CANDEMİR - TÜLİN CANDEMİR - TÜLİN SAR DEMİRAY - ÜMİT DİKMEN - VIKTRAN CHAUHAN - VİLDAN AYBÜKE KIRANTAY - WALTER NELSON ANTUENO - YASEMİN KARACA - ZAFER LEHİMLER - ZÜHEYLA AKBAŞ.

THE TRENDY DESSERT OF RAMADAN WILL ALSO BE THE APPLE OF THE EYE DURING THE BAIRAM

Pastry Chef Lect. Semanur Önal shared a recipe for " rose pudding" which is both practical and delicious and can be made with ingredients found in any home, for those who want to make their own dessert at home.

Those who want to set special tables for their loved ones during Ramadan and offer delicious and easy-to-make and low-cost treats to their guests are already caught up in the sweet rush of the holiday. Istanbul Gelisim University Gastronomy Department Instructor Semanur Önal explained all the tips and tricks for making the Ramadan classic and trendy dessert, "gullac with custard."

Lect. Semanur Önal suggested opting for milk-based desserts instead of syrupy desserts during the Eid in order to give the tired stomachs a break after the month-long Ramadan. "Milk-based desserts are more preferred than syrupy or chocolate desserts. I recommend them because they are light and easy to digest. Hence, I found the recipe for rose pudding suitable for the bairam," said, Lect. Önal.

Lect. Semanur Önal listed the ingredients for rose pudding as follows:

- 8 sheet of rose pudding
- 1200 grams of milk (5 water glass)
- 200 grams of sugar (1 water glass)
- 1 packet of vanilla
- Walnuts, hazelnuts, and pistachios can be optionally used in between the layers.

For the princess cream, the ingredients are:

- 60 grams of cornstarch (1/2 water glass + 2 tablespoons)
- 55 grams of flour (1/2 glass water)
- 180 grams of granulated sugar (slightly less than 1 water glass)
- 1 liter of milk
- 100 ml of heavy cream (1/2 package)

Lect. Önal explained the preparation of the dessert with all the tricks, with the following expressions;

"In the first step, we prepare our pudding. We mix the dry ingredients of the cream, which are flour, sugar, and starch, with 1 liter of milk before placing it on the stove. This step is important to prevent the dry ingredients, especially the starch, from clumping. Once the ingredients are well mixed, we place the mixture on the stove over low heat, stirring constantly until it thickens and comes to a boil. After it boils, we continue to cook for 1-2 more minutes, then remove it from the stove, add 1 packet of vanilla, and let it cool. Once the custard has cooled, we add the liquid cream and mix well.

THE TRICK IS IN THE SHERBET

To prepare the sherbet, we heat 5 cups of milk and 1 cup of sugar. This is a key step in the recipe. It's important not to boil or overheat the sherbet. It should only be warmed enough to dissolve the sugar. At this point, instead of heating all of the milk, we can reserve some of it. This way, if the sherbet is too hot, we can temper it with the reserved milk. We do not want to wait too long for the milk to cool down either. The temperature of the milk is important because if it's too hot, it can cause the gullac sheets to become doughy. If it's too cold, the sheets won't soak up the sorbe and will remain tough. Once the sherbet is ready, we add a packet of vanilla to it. Optionally, we can also add 1-2 drops of rose water.

WE NEED A TOTAL OF 8 ROSE PUDDING SHEETS, 4 FOR THE BOTTOM LAYER AND 4 FOR THE TOP LAYER

Once our cream and sherbet are ready, we start making it now. We use 4 rose pudding leaves for the bottom layer, soaking each sheet in 1 or 2 scoops of sherbet. After the sheets have absorbed the milk, we add half of the pudding on top and spread it evenly. As an optional filling, we can use nuts, chocolate chips, or grated chocolate. For the second layer, we use 4 more rose pudding leaves and soak them in the sorbe. After the dessert has absorbed the sherbet, we cover it with the remaining cream. After letting the dessert cool in the fridge for 2 hours, we can garnish it with red fruits and coconut flakes, if desired.