

# Arabic dessert



# Ingredients

A pinch of salt.

One cup of sugar.

2 cups coarse semolina.

Tablespoons of orange blossom water.

½ teaspoon Powder Bakenj.

Half a cup of coconut Alambroch.

¼ teaspoon soda.

½ cup butter or obesity.

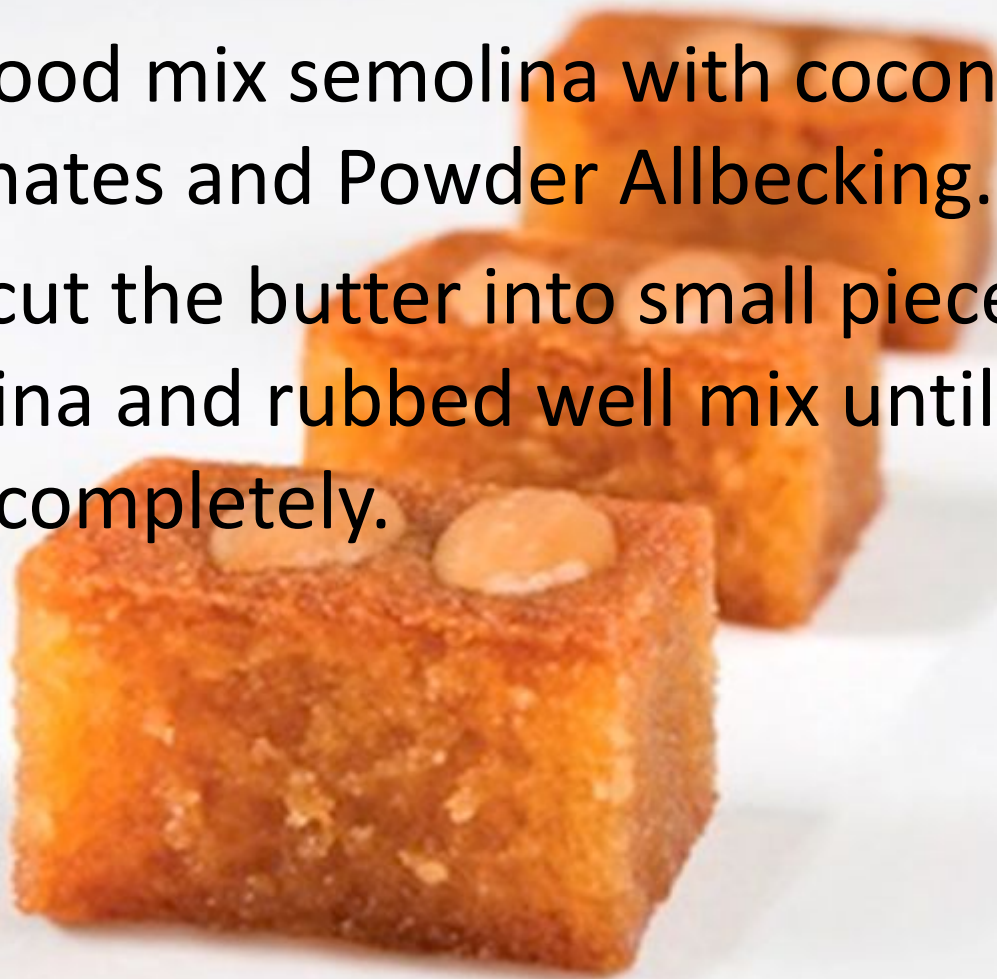
Few tahini fat oven tray.

Quarter cup of blanched almonds or pine for garnish


# Preparation

1 - a good mix semolina with coconut, salt and carbonates and Powder Allbecking.

2 - to cut the butter into small pieces and add semolina and rubbed well mix until the butter melts completely.







3 - Add the orange blossom water and sugar to boil and mix well and finally added with continued mixing milk and boil separately for 30 minutes

Until the mixture is imbued with milk.

4 - paint oven tray tehena by brush and pour the mixture smooth well by a palm rest and cut into squares

Adorn each piece beautiful grains, almonds or pine taste and Chinese intervention to moderate oven heat for about 30 minutes.

A close-up photograph of several almond cookies. The cookies are golden-brown and have a textured surface. They are topped with sliced almonds. The background is a soft-focus view of more cookies, creating a warm and appetizing atmosphere.

5 - until Alnmorh Chinese golden graduated from the oven and pour them a glass and leave the country until well cooled.

6 - describe cut Alnmorh in dish served cold