A L H A R E E S A A L - N A B A K I A

Ingredients
2 glasses of water
3 cups sugar
Diameter:
4 tablespoons obesity
200 g aleppo pistachios
400 ml warm water
1/4 teaspoon sodium carbonate
1/4 cup diameter
150 g sugar
600 g semure

Directions
In a bowl, put semolina, sugar, and baking soda (baking soda, not baking powder, please) and mix it well. After that, we add the syrup and mix again, then gradually add warm water, mixing with the tips of the fingers, until we get a consistency between the thick and the liquid, then leave the mixture for 12 hours in the fridge. We put the tray in the oven for half an hour, and after half an hour we raise the oven grill to the middle and then turn on the oven at a temperature of 180 degrees above to grill the harisa from the top, before entering the oven a second time, cut the harisa into small equal pieces and rub the face with ghee. We return it to the oven in the middle, meanwhile we prepare the syrup that we pour on the harisa as soon as it is taken out of the oven. The syrup method: In a saucepan over the stove, put the water and sugar and leave it to boil, then add a slice of lemon, after 30 seconds we lift the lid off the pot very quickly and make sure that the water droplets on the lid do not fall into the bowl

C H E F O M A R

Bon Apetit!