B A S B O U S A W I T H C R E A M

Ingredients
A small piece of lemon
Cup water
A cup of sugar
: For diameter
2 teaspoons baking powder
Vanilla envelope
5 large eggs
3/4 cup vegetarian rait
A cup of coconut
A cup of yogurt
A cup of yogurt
A cup of fine semolina
A cup of flour

Directions
We heat the oven at 180 for half an hour, then put in a bowl of sugar cup with a cup of water and stir a little, then leave it on a medium heat until it boils, then stir a little and add a piece of lemon and close the bowl for two minutes, then it is ready. Grease a serving tray with a little ghee, then place in a bowl of semolina, coconut, flour, baking powder and then mix the hard ingredients. In another bowl, beat the eggs, then add the sugar gradually while continuing to beat, then add an orange sprinkle and 3/4 cup vegetable oil, then a cup of milk and stir the ingredients Then we gradually add the dry ingredients to the mixture while continuing to stir to obtain the desired consistency, then pour the mixture into a serving tray and put it into the oven for 30 minutes, after which we pour the syrup on the face of the tray and then leave a little until it cools and then decorate in coconut and serve.

C H E F O M A R

Bon Apetit!