

E I D M A A M O U L

Ingredients

honey

Soft cinnamon

Hill grinded

3 tablespoons of ghee

250 grams of walnuts

250 grams of pistachios

250 gm dates

125 ml of ice water

310 grams of ghee

250 grams of fine semolina

375 grams of flour

Directions

Put in a bowl of flour, ghee, then knead the ingredients well until we get a creamy texture and then put the dough into the refrigerator, the pistachio filling: we put the pistachios in a bag and then grind with a rolling pin until we get the desired shape and then put the ground pistachios in a bowl and then put honey on top We knead until the pistachio is firm and becomes soft, then put a little ghee and knead the pistachios with it. Nut filling: the same way as the previous pistachio, date filling: we put in a bowl of dates with ghee, cardamom, cinnamon, then knead the ingredients well until we get a firm and soft shape.

We take out the maamoul dough from the refrigerator, then put water and honey on top of the dough, then knead the ingredients well, and then put the dough in the refrigerator. We form small balls from the three fillings (pistachios, dates, walnuts) and then we form balls from the maamoul dough and we fill them with the previous fillings and then put the dough in the special forming molds for the maamoul and then turn on the oven at 200 for a quarter of an hour and then we enter the Maamoul dough into The oven and watch it until the dough is prepared and we get the desired shape, then it is served.

C H E F O M A R

Bon Apetit!