L U Q A I M A T

Ingredients
vegetable oil for frying
Quarter teaspoon of salt
5 tablespoons cold syrup
a tablespoon of sugar
15 grams of yeast
3 tablespoons of cornstarch
450 grams of flour
600 ml water
dough:
2 slices of lemon
4 halal grains
2 glasses of water
3 cups of sugar
Diameter(s):

Directions
To prepare the syrup: In a bowl we put water, sugar, cardamom, then stir them a little, and then put the bowl on the fire and leave them until melting, and after the sugar melts and boils, add the lemon pieces and close the bowl and leave it for two minutes, then remove the bowl from the fire and leave it aside until it cools. To prepare the dough: In a bowl we put water, sugar, yeast, sugar, then we stir until all the ingredients are dissolved, then add the flour, cornstarch, salt, then we mix the ingredients until we get a liquid consistency, and then we mix again with the fingers of the hand For at least four minutes until we get the right texture, then we close the bowl of dough and leave it to rest for an hour. Frying stage: In the frying pan, we put the oil on the fire and leave it until it reaches a medium heat, then we take a little dough by hand and form the float with a small spoon, then put each piece of the float in the frying pan and fry them a little for about two minutes, and then we Put the float grains in a colander, then we fry them again for a minute and a half for two minutes, and then we put the float grains in the drip pan a little and then put them in a colander, then the float is ready.

C H E F O M A R

Bon Apetit!