LUQAIMAT AND ZAINAB'S FINGERS

Ingredients
Zainab's Finger Dough:
2 cups of flour
1 cup fine semolina
Half a teaspoon Mahlab
Half a teaspoon of salt
1 tablespoon of cornstarch
a tablespoon of sugar
Half a teaspoon baking powder
2 tablespoons ghee (or butter)
3 tablespoons vegetable oil
200 ml milk (cup)
Clamp dough:
3 cups of medium semolina
1 cup fine semolina
Half a teaspoon of salt
a tablespoon of sugar
10 grams of yeast (a tablespoon)
Half a cup of vegetable oil
400 ml warm water (2 cups)
syrup:
4 cups of sugar
2 cups of water
two drops of blossom water
a piece of lemon

Directions

To prepare the syrup: In a pot, put sugar, water, then stir the ingredients a little, then add 4 or 5 cardamom pods to them, then put the pot on a medium heat and leave it until boiling, and after boiling, add a piece of lemon to the pot, close the pot and leave it for 30 seconds. For a minute, then we lift the lid, then turn off the heat and add the syrup to the blossom water, get rid of the lemon and leave the syrup aside until it cools. To prepare the dough for Zainab fingers: In a bowl, put flour, fine semolina, then add salt, baking powder, Mahlab, sugar, cornstarch, ghee, vegetable oil, then warm milk, and then knead all the ingredients until we get the consistency of the dough, then we leave the dough Until it rests a little, and then we form fingers from the dough in equal pieces, and put them on a tray.
Frying stage: (the temperature of the oil in the frying stage should be between 160-170), we fry Zainab’s fingers for about 4-5 minutes with constant stirring, then we filter them and put them in the syrup bowl for 3-4 minutes, and then put them Slightly in a colander, then Zainab's fingers are ready. To prepare the clamp dough: In a bowl, put medium semolina, fine semolina, salt, sugar, yeast, then mix the ingredients a little, then add vegetable oil to them, then mix all the ingredients again with oil, then add warm water and mix all the ingredients together, then We close the bowl and leave it for 20-30 minutes, then we put the dough in the cooker bag, and we form a piece of clamp (in a spiral shape) in the frying pan (the temperature of the frying oil should be between 160-170) and we fry it, and then we put the piece of the clamp in the syrup bowl (the syrup) for two minutes, then put it in the strainer a little, and we complete all the pieces in the same way, then the clamp is ready.

C H E F O M A R

Bon Apetit!