# O S M A L I Y A  W I T H  C R E A M

| Ingredients |
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| konafa |
| 200 grams of ghee (in a ounce) |
| Konafa |
| Sugar, honey or molasses, as desired |
| cream: |
| A liter and a half of milk |
| 3 tablespoons fine semolina (farkha flour) |
| 6 tablespoons of starch |
| 200 ml cooking cream or sour cream (optional) |
| a tablespoon of sugar |
| Blossom water (or vanilla for flavor) |

| Directions |
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| To prepare the kunafa: First, we bring liquid ghee((Among you, you can use any kind of kunafa: dry kunafa, Taza, and vermicelli, but the best kunafa. I bring dry kunafa, and if it is long and Taza, we chop it))(There is no need to put water in it, I want it dry and fry it with butter))Then we take the fat and put it in the pan(Some of you use butter but not oil; O ghee or butter, but if ghee is better)Then we add the kunafa and fry them(It is the idea of meaning in Nablusia or kunafa, the whole idea that kunafa is fried in butter)(If you want to make it in the oven, cut the tray that you want, we put the kunafa in the heart of the tray and lay it with your hands and we drown it in melted butter and put it in the oven until it is transferred in the heart of the oven and after you transfer the kunafa you look at it and work in it)(The konafa in the frying pan is the most important thing; move it for 10 minutes))Then we take the kunafa off the fire and put it in a tray(You can sweeten it with sugar syrup and it is cold (sugar and water) or with honey, date molasses, or sweetened condensed milk, this topic returns the quantity according to desire)Then we put honey on the face of the kunafa tray((Of course I have half a quantity in a tray, and the second half I put it on the side)) (Always when we remove them from the frying pan and we are frying them, they put a “bowl and a colander” and put them in its heart to drain the fat slowly)(When does it hold together? When we give her the sweetener honey, syrup Let them bind and hold together)),Then we spread the kunafa in Chinese((until it becomes one level with a tray)), (but if we want to make it stick together more, we bring a piece of nylon and put it on the kunafa, or you can roll it up or press it with something so that the face of the kunafa is flat))Now let's sweeten the second part of the kunafa) we take the second section of the kunafa and put them in a bowl and stir them with honey (so that they are ready when we put them on the face).<br>To prepare the cream: We bring a bowl and put milk, and fine semolina((If you want the cream to be more creamy, we put the cream as desired))Then we put the cream and sugar and beat them on the cold with a clamp until the starch dissolves and all the ingredients melt, then put them on a high heat and leave them until boiling and with constant stirring of the mixture(so that nothing is anchored below), and then we remove the pot from the fire and add to it a flavor (flower water or vanilla, as desired)Then we pour the cream on the face of the kunafa trayThen we bring the second layer of kunafa (the second section) and add it to the creamAnd then we put the tray in the refrigerator (or in the fridge for 3-4 hours) for a full hour until it cools completely,Then we cut the tray into pieces, then sprinkle the pistachios on the pieces with cherries and cream (pistachio, cream, cherries for decoration, and you decorate it with anything you want) |

**C H E F  O M A R**

Bon Apetit!