QATAYEF WITH CREAM

Ingredients
A quarter of a teaspoon of ghee
Half a teaspoon of cinnamon
A tablespoon of honey
A tablespoon of coconut
100 nuts
: Nut mix
2 tablespoons of cornstarch
Half a kilo of milk
A quarter cup of vinegar
2 kilos of milk
: cream
Blossom water clip
A piece of lemon
250 ml of water
500 grams of sugar
: Diameter
Pinch of salt
Half a teaspoon baking soda
Vanilla envelope
1 teaspoon yeast
A tablespoon of sugar
5 cups of water
4 cups of flour
: Mixture

Directions
Cream: put milk in a bowl on the fire with stirring until the milk boils, then add vinegar, separate the milk from the cream, then put in another bowl the milk with cornstarch on the fire and stir it to get the desired consistency, then add the cream and stir the mixture a little, then come down from On fire to cool. The syrup: put in a bowl of sugar with water over a medium heat and leave it to boil, then add a piece of lemon and close the container for two minutes, then put blossom water and it becomes ready. Nut mixture: In a bowl, put ground nuts, then put coconut, honey, cinnamon and ghee, then mix the ingredients well. Qatayef dough: In a bowl, put flour, sugar, instant yeast, vanilla, baking soda, a pinch of salt, then mix the dry ingredients and during mixing we add warm water and then mix the ingredients in an electric mixer and then we filter the ingredients and then close on the bowl for 30 minutes until we reach the consistency After fermenting the dough, we put the Qatayef dough in a hot pot on the fire, then we fry it until the quantity runs out, then we stuff the formed dough with cream and walnuts, then we fry the dough in frying oil and add a little ghee to it, and after frying, we put the qatayef in the cold syrup and then serve.

Bon Apetit!