THE LUXURIOUS SYRIAN MAAMOUL

Ingredients
Lemon squeeze
1 cup of water
3 cups of sugar
The thickest diameter:
A small spoon of Nescafe
Half a tablespoon of ghee
1 tablespoon powdered sugar
3 tablespoons of thick diameter
300 grams of walnuts
For the nut filling:
Half a tablespoon of ghee
A tablespoon of rose water
1 tablespoon powdered sugar
2 tablespoons of thick diameter
200 grams of ice cream pistachios
For the pistachio filling:
Flavors to taste
Half a teaspoon of cinnamon powder
Half a teaspoon cardamom
1 tablespoon of ghee
500 grams of dates
For the date filling:
2 tablespoons of animal ghee, add at the end
2 tablespoons of sugar
3 tablespoons of thick diameter
200 ml of cold water
500 grams of ghee
(One kilo of zero or all-purpose flour(9 half-cups
Maamoul dough:

Directions

For the maamoul dough: In a bowl, put a multi-purpose flour, then put ghee and knead the dough well, then put it in the refrigerator for two hours, and then take the dough out of the refrigerator and then re-knead it to get the creamy consistency as in the beginning, then add a large spoon of butter and then knead the dough well, in a cup We put cold water, sugar, animal ghee, then dissolve the ingredients together, then add water to the dough Then we move the dough with the tips of the fingers until the water is absorbed with the dough and then we roll the dough into a tray and enter the refrigerator for ten minutes until you relax. Then we take a little of the dough and return the rest to the refrigerator. Then we sprinkle flour on the tray and then stuff the balls with the filling and put the stuffed balls on it and put them into the lower refrigerator. Then we turn on the oven at 250 degrees and start it from above. The stage of forming the maamoul: we put a little semolina in the special maamoul molds, then put the stuffed balls after taking them from the refrigerator in the molds and press them once in the palm of the hand to take the shape of the mold and then put them next to each other. Roasting stage: We put the tray in the oven on the top layer for about two minutes until it takes the desired color and then we lower it to the lower layer and we operate the oven from below at the highest temperature for two or three minutes, and then we take the tray out of the oven and we sprinkle the melted butter on all the pieces Maamoul and ready to be served.
To prepare the date filling: In a bowl, put dates, cardamom, cinnamon and then knead the ingredients well. To prepare the nut filling: In a bowl, put chopped walnuts, then add powdered sugar, Nescafe, thicker diameter, and ghee, then mix the ingredients well until we get the desired consistency. To prepare the pistachio filling: In a bowl, put chopped pistachios, then powdered sugar, rose water, thick diameter, and ghee, then mix the ingredients well until we get the desired consistency. Then the three fillings are placed in the refrigerator for half an hour, and then we take them out and shape them for the stuffing.

C H E F O M A R

Bon Apetit!