Z N O O D A L - S I T

Ingredients
4 cups of flour
250 ml water (one and a quarter cup)
a tablespoon of sugar
pinch of salt
cup of starch
200 grams of ghee
filling:
liter of milk
6 tablespoons of starch
2 tablespoons fine semolina
two drops of blossom water
shira:
2 cups of sugar
1 cup water
lemon slice
Pistachio for decoration

Directions
To prepare the dough: In a bowl we put flour, sugar, salt, then mix them a little, then add warm water, and we knead all the ingredients until we get the consistency of a cohesive dough, and then we cut the dough into equal pieces, and then we put each piece of dough in a little starch, Then we cover the pieces and leave them for half an hour (until they rest), and then we roll each piece of dough (with a rolling pin, adding starch to it with the individual), then put the pieces on top of each other and cover them with a cloth and leave them for 30-60 minutes (to rest again). To prepare the filling: In a bowl we put fine semolina, corn starch, full fat milk, then we mix all the ingredients in the cold first, and then we put the bowl on the fire with constant stirring, and leave it until we get a thick consistency, then remove the bowl from the fire and add Blossom water (you use rose water and rose water, and you put one type as desired) Then mix the ingredients a little and pour the mixture into a bowl and leave it until it cools. To prepare the syrup: In a bowl, put sugar, water, then stir the ingredients a little, and then put the bowl on the fire and leave it until it boils, then add a piece of lemon and close the bowl and leave it a little, then we get rid of the piece of lemon and leave the bowl aside until it cools. Application and grilling stage: We turn on the oven at 220 degrees (above and below), then we roll out the dough pieces (with rolling pin) until they become thin (then check the dough according to the size of the oven tray), then we stuff each piece with the filling and wrap each piece of dough (roll them up) according to the thickness) and at the end of the piece we put a little bit of fat on the edge of the dough piece and cover it, then we put the pieces in the oven tray greased with a little bit of fat, and then we cut them into small pieces, and we grease them with a little fat as well, then we put them in the oven for 18 A minute (on the last shelf), then add sugar syrup to them and a little pistachio for garnish, then Znoud Al-Sit is ready.