

Orange Blossom Water

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Barazeq

From: Family Recipe / Servings:

Before preparing Barazeq, we must prepare (thick sugar syrup and thin sugar syrup):

Thick sugar syrup

3/4 cup sugar

1/4 cup water

Few drops of Lemon juice

Thin sugar syrup

2 cups sugar

1 cup water

1 tsp Lemon juice

Barazeq

Dough

200 g ghee

1/3 cup olive oil

Thick sugar syrup, all the quantity

1 tbsp ground mahlab

1 tsp baker's ammonia

Before preparing Barazeq, we must prepare (thick sugar syrup and thin sugar syrup):

Thick sugar syrup

In pot, turn on heat, put 3/4 cup sugar, and 1/4 cup water stir to dissolve, once it boils, add few drops of lemon juice, let them boil for few minutes, and turn off heat and let it cool.

Thin sugar syrup

In pot, turn on heat, put 2 cups sugar, and 1 cup water stir to dissolve, once it boils, add 1 tsp lemon juice, let them boil for few minutes, and turn off heat and let it cool.

Barazeq

Dough

Melt ghee over low heat, then turn off heat. No need to melt it completely, and do not heat or boil the ghee.

Add olive oil to ghee.

Add all the quantity of the thick sugar syrup.

Add ground mahlab.

Add baker's ammonia.

1/4 tsp active dry yeast

Add active dry yeast.

500 g all purpose flour

Add flour.

1/4 cup water

Mix all the ingredients until well combined. Add water to the dough, and mix very well.

Assemble

Dough is ready.

Slivered pistachios

Slivered pistachios are ready.

Sesame seeds

Prepare sesame seeds, and add to them thin sugar syrup (the amount of sugar syrup depends on you, just make sure that sesame seeds become sticky).

Thin sugar syrup, as needed

Sticky sesame.

I used 1 tsp = 5 ml to measure the size of each piece of dough, and make balls.

Take each ball and dip one side to slivered pistachios.

Take the other side and dip to “sesame seeds - thin sugar syrup mixture”, and flatten the cookies and they have to be really flat, so here we have one side dipped with pistachios and the other side dipped with sesame seeds.

Make plenty of them, and place pistachio covered side face down on aluminum sheet or non stick baking sheet , but do not grease the sheet.

Bake at 356 °F (180 °C) for about 10 – 15 minutes or until golden in color, remove from the oven and leave them on the baking sheet to cool for about 10 minutes, then remove them from the sheet.

Notes and Tips

For baking, I used aluminum baking sheet.