

Orange Blossom Water

<http://www.orangeblossomwater.net>

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E'jjeh

From: Family Recipe / Servings: 5 People

1 medium red onion, finely chopped Finely chop onion.

1 cup finely chopped flat parsley leaves Transfer finely chopped onion to a bowl.

Finely chop parsley.

8 large eggs

Add parsley to onion.

1 tsp ground sweet paprika

Add eggs.

2 tsp salt

Add ground sweet paprika.

1/2 tsp black pepper

Add salt, black pepper and baking soda.

1/4 tsp baking soda

Add flour.

7 tbsp all purpose flour

Use a fork and beat all the ingredients together until mixed well.

Frying

Corn oil

Heat oil, and check that the oil is ready by dropping a bit of the batter to the oil so it should sizzle.

To Serve

Arabic flat bread

This is the ladle which I use to spoon the batter into the frying pan, its capacity is 30 ml.

Yogurt

Fill the ladle up to the 3/4 level with batter.

Fresh mint

Drop the batter to the frying pan using the ladle.

Fry until fritters are browned on one side, flip, and cook until they are brown on both sides.

To check that the fritters are cooked from the inside, insert the fork, if it comes out clean so the

fritters are done.

Transfer fritters to a paper towel lined plate.

Serve hot or cold with Arabic flat bread, yogurt and