

Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2010/01/13/fattoush-maleh/>

Fattoush Maleh

From: Family Recipe / Servings: 2 - 3 People

3 large Arabic flat bread loaves torn into pieces	Bring 3 Arabic flat bread loaves, large size. Torn the bread into pieces, and set aside.
2 tbsp ghee, preferably samneh Arabi (Local Syrian sheep's milk ghee)	In deep pot, add ghee and bring the ghee to high heat, then turn off heat and let it cool.
3 tbsp crushed garlic	Turn on heat, add crushed garlic to ghee.
1225 ml water	Stir garlic, and saute for 2 – 3 minutes, do not turn the garlic into gold color or brown color.
Salt	
<u>To Serve</u>	Add water and salt to pot.
Pomegranate Molasses	Bring it to boil. Once water is boiling vigorously, add bread pieces. Stir the bread gently and keep for 5 minutes on medium heat, then turn off heat and serve. Serve Fattoush Maleh plain or with pomegranate molasses, it is more delicious with the pomegranate molasses.