

Orange Blossom Water

<http://www.orangeblossomwater.net>

<http://www.orangeblossomwater.net/index.php/2009/05/03/mamouniyeh/>

Mamouniyeh

From: Family Recipe / Servings: 2 - 3 People

1 tbsp ghee, preferably local
Syrian ghee

Melt ghee and bring to high heat, (Local Syrian ghee is preferred).

Pine nuts

Add pine nuts, leave until golden brown, then remove and drain on paper towel

3/4 cup semolina (smeed)

To same ghee, add semolina, roast it for bout 5 minutes.

750 ml water

6 tbsp sugar

Add water and sugar, stir until slightly thicken, turn off heat and serve.

To Serve

Serve it alone, or with Jebneh Bida Baladiyeh (Local Syrian (Local Syrian White Cheese), or with [Sha'eebiyyat](#). White Cheese)

[Sha'eebiyyat](#)

Notes and Tips

Traditionally, after serving in the bowls, additional ghee is melted and added on top of the dish, then garnish with pine nuts.

You can add some cinnamon on top.