

Orange Blossom Water

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Nqoue'iyeh

From: Family Recipe / Servings: 2 - 3 People

200 g Qamar Ad-Deen paste, cut into pieces This is Qamar Ad-Deen sheet.

Cut the sheet into pieces.

300 ml water, for soaking Qamar Ad-Deen

Soak Qamar Ad-Deen in 300 ml water for twelve hours and stir occasionally to help dissolve Qamar Ad-Deen .

1/4 cup Egyptian short grain rice

After twelve hours

Boiling water, for soaking rice

This is dissolved Qamar Ad-Deen.

1/2 tsp cornflour (cornstarch)

This is Egyptian short grain rice.

2 tbsp + 1/2 tsp sugar

300 ml water, for cooking

Rinse rice with cold water in several changes.

Boil water, and soak rice in boiled water, and soak rice in boiled water for 10 minutes, then drain rice and rinse it with cold water in several changes and set aside.

Pour Qamar Ad-Deen through a sieve to a pot.

Add cornflour to Qamar Ad-Deen and stir to dissolve.

Add sugar to Qamar Ad-Deen and stir to dissolve.

Add 300 ml water to Qamar Ad-Deen.

Stir.

Add rice to Qamar Ad-Deen.

Stir.

Turn on heat, and stir on medium heat for 10 minutes.

Reduce the heat, and let the mixture boil with continuous stirring.

Take a little taste of the rice to be sure it is cooked, if it is still crunchy so it is not cooked, keep boiling the mixture on low heat with continuous stirring until the rice is cooked, once rice is cooked let the mixture boil for additional 10 minutes with continuous stirring, then turn off heat.

Serve immediately in bowls, and keep at room temperature until cool.

Put in the refrigerator to cool. Serve it cold with hot grilled kibbeh.