

Orange Blossom Water

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Ozee

From: Family Recipe / Servings: 10 Pieces

Filling

2 tbsp ghee, for nuts

Nuts (almonds halves, pine nuts , pistachios halves)

Whole spices (3 cinnamon sticks broken into pieces, 1 nutmeg, 10 cardamom pods, 3 allspice berries, 10 black peppercorns)

2 tbsp ghee, for rice

7 1/2 cups water (you can see in directions where to use)

2 tbsp ghee, for meat

500 g fat free ground lamb meat

1 tbsp ghee, for green peas

700 g frozen green peas

3 cups Egyptian rice

Boiling water, for soaking rice

Ground spices (1/2 tsp cinnamon, 1/2 tsp nutmeg, 1/2 tsp cardamom, 1/2 tsp allspice, 1/4 tsp black pepper)

Salt

Prepare ingredients: dough, ground meat, rice, frozen green peas, nuts (almonds halves, pine nuts, pistachios halves), whole spices (cinnamon, nutmeg, cardamom, allspice, peppercorn), ground spices (cinnamon, nutmeg, cardamom, allspice, black pepper), ghee, salt, and black pepper.

Filling

Heat 2 tbsp ghee, and add nuts (you can see the way of adding nuts step by step in [Batersh](#), even if the nuts used in this recipe differs but the method is the same).

Whole spices prepared, as you can see in the picture we use the tea infuser to put the whole spices in.

In a pot, melt 2 tbsp ghee and bring to high heat, then fill the pot with 7 1/2 cups water, add salt, then put the tea infuser which contains the whole spices, and let it boil for one hour on medium heat.

Heat 2 tbsp ghee, add ground meat.

Meat is cooked.

Add nuts to meat (make sure that meat is completely cooked), add salt and black pepper.

Melt 1 tbsp ghee, add green peas, and keep for about 30 minutes on low heat, then turn off heat.

Measure rice.

Black pepper

Rinse rice with cold water in several changes.

Dough

Boil water, and soak rice in boiled water for 10 minutes.

[A'jineh Mwarraqah](#)

Drain rice, and rinse with cold water in several changes.

To Serve

Yogurt mixed with water, cucumber, dried mint and salt

As you can see, after one hour the color of the water changed due to the spices.

Add rice.

Add ground spices.

Check if the water is good for the rice by this method which is called "Al-Samda", (Read more about Al-Samda in the post [Maqloubat Al-Bathenjan](#)), and keep the rice for 5 minutes over high heat so it will boil vigorously, then lower heat and cover pot and keep for 15 – 20 minutes till rice is cooked.

Gather everything, rice, meat, and green peas (no need to be hot because it will be baked).

Dough

To make the dough, go to the post [A'jineh Mwarraqah](#).

Assemble

Bring the dough (you can see in [A'jineh Mwarraqah](#), the final shape of the dough), the weight of each piece of the dough is 75 g.

Press.

Spread.

Add filling.

Shape.

Shape (almost like the seam technique in buns).

Place on the baking sheet, the seam sides down.

Make plenty of them, and put on aluminum baking sheet without greasing.

Bake until golden brown.

Serve with (yogurt, add to the yogurt water, and not too thick, then add cucumber chopped into small cubes, dried mint, and salt, and mix)

Notes and Tips

You can make the dough ([A'jineh Mwarraqah](#)) in the same day of making this dish, and use the dough fresh and make this dish (a fresh dough is always better) , if you made the dough before and stored it in the freezer so the first thing is to remove the dough from the freezer early in the morning and let it defrost, then use it (please don't defrost using microwave because the dough will not be good to work with it).

We stuffed 10 pieces of the dough, the weight of each dough piece is 75 g. And leftover filling, served as it is (it serves 7 people).

If you like the filling, but you don't want to make the dough, so you can eat the filling only as a main dish, and serve it with yogurt, it is so delicious

For baking, I used aluminum baking sheet.