

# Orange Blossom Water

<http://www.orangeblossomwater.net>

<http://www.orangeblossomwater.net/index.php/2009/09/06/qatayef/>

## Qatayef

From: Batter Only Manal Alalem / Servings: 5 - 7 People

### Filling

Ackawi cheese for Fried Qatayef and Baked Qatayef

Ricotta cheese for Qatayef Assafiri

### Batter

2 cups all purpose flour

1/2 cup fine semolina (smeed nae'm)

2 tsp baking powder

3 cups water

### Sugar Syrup

2 cups sugar

1 cup water

1 tsp lemon juice

### Garnish

Ground pistachios

### Filling – Ackawi Cheese (For Fried Qatayef and Baked Qatayef)

Slice the cheese, soak in water, change water frequently until most salt is washed out.

Put a cheesecloth in a strainer and drain the cheese, and squeeze out all water completely.

### Batter

In blender, mix flour, fine semolina (smeed nae'm), baking powder, and water.

Blend it well.

The result after blending.

Prepare the griddle or non stick pan, grease it with a little oil, and heat it till it is really hot, then start pouring the batter on the hot pan like pancake but smaller in size and don't flip it on the other side, just allow to cook until the bubble is formed and the surface of the qatayef is dry and the underside is golden brown in color. Remove them to a kitchen towel and arrange them in a single layer, then cover them with another kitchen towel. In "picture 7" this is the size for fried qatayef and baked qatayef, but in "picture 8" this is the size for qatayef assafiri (smaller in size)

Each side of qatayef, you must get this result.

The steps of filling.

Deep fry it in corn oil until golden brown in color, then directly to the cold sugar syrup (you can flavor the syrup with orange blossom water or rose water). To prepare sugar syrup, In pot, turn on heat, put 2 cups sugar, and 1 cup water stir to dissolve, once it boils, add 1 tsp lemon juice, let them boil for few minutes , and turn off heat and let it cool.

Or you can bake it, brush with butter, then to the oven at 180C, for about 15 minutes or until golden in color, then directly to the cold sugar syrup.

To make Qatayef Assafiri (not fried or baked) , bring the filling (I used homemade ricotta cheese (the recipe of ricotta cheese is [here](#), traditionally we use Qashta), then fill the qatayef as in the picture 16. In qatayef assafiri we use the small size qatayef (as in picture 8).

### **Notes and Tips**

It is very important to grease the griddle with little oil only, so bring a paper towel, spray it with little oil, then grease the griddle using the towel

The sugar syrup must be cold because the rule is: cold syrup is added to hot desserts, and hot syrup is added to cold desserts.