

# Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2009/04/08/sambousek-mwarraq/>

## Sambousek Mwarraq

From: Family Recipe / Servings: 16 Pieces

### Filling

2 tbsp ghee, for meat

500 g fat free ground lamb meat

2 large yellow onion, finely chopped  
1 tbsp ghee, for onion

1 tbsp ghee, for walnuts

Chopped walnuts

Salt

Black pepper

### Dough

[A'jineh Mwarraqah](#)

### To Serve

Salad

Laban Ayran (yogurt drink)

### Filling

Heat 2 tbsp ghee.

Add meat to ghee.

Finely chop onion using knife (don't use food processor), then add salt to onion, rinse with water and strain.

Heat 1 tbsp ghee for onion.

Saute onion until transparent.

Add onion to meat.

Heat 1 tbsp ghee, then add chopped walnuts to it, until become golden brown.

Add walnuts to meat, add salt and pepper and stir for few seconds then turn off heat (Note the meat should be completely cooked before adding nuts, when you cook meat, there's water comes from it, but this water during cooking evaporates, so once this happen and the meat is completely cooked and not water remains you can add the nuts).

### 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 that we stored and now working with it), the weight of each piece of the dough is 50 g.

Press.

Roll.

Spread.

Add the filling (meat mixture).

Shape.

Shape.

Make plenty of them, and put on an aluminum baking sheet without greasing, and bake until golden brown in color.

Enjoy with salad or Laban Ayran (yogurt drink).

### **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).

For this quantity of meat we got about 16 Sambousek, so dough needed for this is 16 pieces.

For baking, I used aluminum baking sheet.