

Orange Blossom Water

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Sha'eebiyyat

From: Family Recipe / Servings: 32 Pieces

Homemade Qashta filling

25 g butter

3/4 cup semolina

1 3/4 cups full fat milk

1/4 cup sugar

Sugar Syrup

2 1/4 cup sugar

1 1/8 cup water

1 1/8 tsp Lemon juice

Dough

[A'jineh Mwarraqah](#)

Garnish

Ground pistachios

Homemade Qashta filling

Melt butter.

Add semolina.

Roast semolina for 5 minutes.

Add milk and sugar.

Stir until thicken, you can see in the picture that this is ready, turn off heat, put in the fridge and the next day it will become ready to use.

Next day, The filling is ready.

Next day, Prepare the sugar syrup, In pot, turn on heat, put 2 1/4 cups sugar, and 1 1/8 cup water stir to dissolve, once it boils, add 1 1/8 tsp lemon juice, let them boil for few minutes , and turn off heat and let it cool.

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).

Press.

Roll.

Spread.

Add the Qashta filling, or you can go with the second filling which is the walnuts.

Shape.

Make plenty of them.

If you don't want to make the dessert with the filling, this is the way of shaping it.

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

Bake until golden brown.

While they are hot, pour the syrup.

Garnish with ground pistachios.

Let them set for 10 minutes, and serve warm. Leftovers must be stored in the fridge, serve cold or you can warm it in the microwave (I didn't try warming this dessert in the microwave).

Notes and Tips

You can make the dough ([A'jinah Mwarragah](#)) 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).

The other filling choice is the walnuts mixture, which is coarsely chopped walnuts, add to them sugar and water until it becomes sticky.

For this quantity of Qashta we got about 16 pieces, so you need to have 16 pieces of dough.

And we made 16 pieces without filling.

For baking, I used aluminum baking sheet.

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.