

# Orange Blossom Water

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## Yalanji

From: Family Recipe / Servings: 70 - 75 Stuffed Leaves

Grape leaves, large size

### Filling

500 g Egyptian short grain rice

Boiling water, for soaking rice

2 red onions, finely chopped

500 ml olive oil

3 whole flat parsley bunches  
(use leaves only), finely chopped

2 kg tomato, peeled and seeds  
removed then chopped

Walnuts, chopped

3 tbsp pomegranate molasses

3 tsp Turkish coffee powder

3 tsp lemon salt (citric acid)

Salt

Black pepper

### Cooking stuffed grape leaves

Additional grape leaves, not rolled

Prepare ingredients which are: grape leaves, rice, red onion, parsley, tomatoes, olive oil, walnuts, pomegranate molasses, Turkish coffee powder, salt, black pepper, lemon salt (not quite sure about the name in English) and water.

In a pot bring water to water then turn off heat and add grape leaves to water, and keep in water for 10 minutes, then remove from water and drain, set aside.

Rinse rice with cold water in several changes, then boil water, soak rice in boiled water for 10 minutes, then drain, and rinse rice in cold water in several changes.

Chop onion using knife (don't use food processor), wash the chopped onion, then strain the onion.

In a pot, add olive oil and turn on the heat.

Add onion to oil.

Add rice, and stir.

Add finely chopped parsley leaves (don't use food processor, chop with knife), and stir.

Tomatoes should be peeled, seeds removed, chopped with knife and strained, and it has to be ready. Now in this step add tomatoes to the mixture.

Add chopped walnuts, and stir.

(explained in the directions)

2 - 3 potatoes, sliced to circles

Boiling Water

Salt

2 tsp lemon Salt

Add pomegranate molasses, Turkish coffee powder, lemon salt, salt, pepper, and stir.

Leave it just for 5 minutes, then turn off heat.

### Roll the Grape Leaves

This step shows you how to roll the grape leaves.

Choose the leaves that are large size.

The filling is added to the side where the veins of the leaves are most prominent.

The quantity of the filling is 1 tablespoon + 1 teaspoon. You should notice that in Yalanji, the amount of filling added to each leaf is about 1 tablespoon + 1 teaspoon.

### Cooking stuffed grape leaves

Prepare a large deep pot, and arrange tablespoons on the bottom of the pot (it doesn't matter how they are arranged, try any way you are comfortable with, also 3 tablespoons were good for the size of my pot).

Add the flat pot lid over the tablespoons (I used the small pot lid because the size is perfect for my pot). The tablespoons and the pot lid work as a protection for the stuffed grape leaves; to prevent the direct contact between the stuffed grape leaves and the heat.

Add unrolled grape leaves over the flat pot lid.

Add sliced potatoes over the unrolled grape leaves.

Arrange the stuffed grape leaves in the pot, the same way in the picture.

Put over the stuffed leaves unrolled grape leaves.

Put a plate over the grape leaves.

Put something heavy over the plate, this is a piece

of marble.

Boil water and add to this water salt and lemon salt, then pour the water on the rolled leaves in the pot, water level must be more than the top level of the bowl, now cook on lowest heat up to two hours, don't touch it or remove the pot cover.

After two hours it should be ready (you can take one and taste), and if it is cooked turn off heat, drain the water, and recover the pot partially, as you see in the picture, just little, and leave it for 45 – 60 minutes, after this time you can take your stuffed grape leaves, keep it in any bowl or container and cover.

Serve Yalanji cold.