

Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2010/06/29/mshabbak/>

Mshabbak

From: Family Recipe / Servings: 6 - 7 Rings

500 g medium semolina
(Smeed Wasat)

Measure medium semolina (smeed wasat).

500 ml hot water

Add hot water to semolina.

1/8 cup plain yogurt

Add plain yogurt.

1/8 cup milk

Add milk.

1/4 cup [sugar syrup](#)

Add sugar syrup (sugar syrup should be plain, and not flavored with any flavors).

Corn oil, for frying

Stir until ingredients combine.

[Sugar syrup](#) flavored with orange blossom water, for dipping

Let the mixture rest for 15 minutes.

This is tool is called mshabbak maker. This maker can be found at housewares stores in Syria.

After 15 minutes, spoon the dough to mshabbak maker.

Heat corn oil.

Squeeze dough into hot oil forming a ring approximately 5 inch (12.7 cm) diameter circle.

Deep fry until golden brown in color, and turn to fry both sides.

Dip immediately in sugar syrup (sugar syrup should be flavored with orange blossom water), and turn occasionally to make sure that all sides are dipped with syrup.

Serve hot.

Notes and Tips

Medium semolina is known in Arabic as (smeed wasat).

Sugar Syrup is called in Arabic (Al-Qater), for the recipe of sugar syrup click this link [Sugar Syrup](#)

Sugar syrup added to the dough should be plain and not flavored with any flavors, and should be cold

For dipping the mshabbake in sugar syrup, you have to notice these notes:

I made the sugar syrup similar to the recipe ([Sugar Syrup](#)), but I doubled the recipe.

Sugar syrup for dipping mshabbak should be flavored with orange blossom water.

Sugar syrup for dipping mshabbak should be cold, because the basic rule is:

Cold sugar syrup is added to hot desserts.

Hot sugar syrup is added to cold desserts.