

Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2010/07/10/mhallabiet-al-halib/>

Mhallabiet Al-Halib

From: Family Recipe / Servings: 2 - 3 People

500 ml low fat milk	In a pot, add low fat milk.
3 tbsp cornflour (cornstarch)	Add cornflour (cornstarch) to milk.
3 tbsp sugar, or adjust to taste	Whisk together milk and cornflour until dissolved.
1 1/2 tsp orange blossom water	Turn on heat, and use wooden spoon and stir the mixture over medium heat.
1/2 tsp rose water	

Garnish

Crushed pistachios	Continue stirring until the mixture comes to simmer, then add sugar and continue stirring.
Maraschino cherry	Continue stirring until you coat the back of your spoon (when you can make a line with your finger without the liquid coming together, you're set).

Once the spoon test clears, turn off heat, then add orange blossom water and rose water and stir.

Pour pudding immediately into bowls.

Allow to cool at room temperature.

Garnish with crushed pistachios.

Garnish with maraschino cherry, then cover with plastic wrap and refrigerate until ready to serve.

Serve mhallabiet Al-Halib cold.

Notes and Tips

I learned the spoon test from [here](#) and used this method in my recipe.

My grandmother adds ([geranium leaves](#)) to muhallabiyeh and that gives a very nice flavor, the leaves are removed before serving in bowls, geranium is known in Arabic as (A'terah), I used sugar flavored with geranium, here is the photo of the sugar [Geranium Sugar](#).

Mastic is also used to flavor muhallabiyeh.