

Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2010/08/11/makbouseh/>

Makbouseh

From: Family Recipe / Servings: 16 - 17 Diamonds

Dough

62 g powdered sugar

125 g ghee

250 g all purpose flour

Filling

140 g water

140 g medium semolina
(smeed wasat)

140 g caster sugar

2 tsp orange blossom water

1/8 tsp rose pink food coloring

Dough

In a large bowl, add powdered sugar.

Add ghee to powdered sugar.

Mix powdered sugar and ghee with your hand until combined and the color of the mixture becomes pale off-white as in picture 4.

Add the flour.

Mix until combined, you should have a soft dough that doesn't stick to your hand.

Cover the bowl with plastic wrap, and let the dough rest in refrigerator for 24 hours.

Filling

After 24 hours, prepare the filling, in a pot add water and bring it to boil.

Once water is boiling vigorously, add semolina and sugar and whisk.

Keep whisking until the mixture combined, and boil the mixture for few minutes until slightly thickened, then turn off heat.

The filling should look like this as you see in the picture.

To the filling, add orange blossom water and food coloring, and set the filling aside to cool

completely.

When the filling cooled completely, take the dough from the refrigerator and keep at room temperature for 10 minutes, then gently knead the dough.

Divide the dough into two equal parts, spread the first half of the dough into baking dish, and smooth the surface of the dough.

Add the filling over the dough.

Add the other half of the dough over the filling, and smooth the surface of the dough.

Cut into diamonds.

Bake in preheated oven at 302 °F (150 °C) for 20 minutes or until the bottom becomes very light golden in color (the color of the bottom should be almost similar to the top). Remove from the oven and keep in the baking dish until cooled completely.

When cooled completely, remove from the baking dish and store them in airtight container in the refrigerator, should be consumed in one week.

Notes and Tips

You should work in a cool place.

It is really important to use good quality ghee, I used a mixture of two brands, and here is the photo of the brands [Ghee Brands](#).

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

I used Pyrex baking dish, its dimension 8.5 x 5 x 2.5 inch (21.6 x 12.7 x 5.1 cm), and I baked makbouseh in an electric oven.

Be careful when baking makbouseh because it might get burned easily.