

# Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2009/03/25/ajineh-mwarraqaha/>

## A'jineh Mwarraqah

From: Family Recipe / Servings:

2 tbsp ghee, melted

Melt 2 tbsp ghee.

1000 g all purpose flour

Measure flour.

2 eggs

Add melted ghee.

2 tsp salt

Add eggs, salt, and lukewarm water.

400 ml lukewarm water

Knead very well.

300 g local Syrian ghee or Crisco shortening

You will get a non sticky dough.

Cove the dough with a wet cloth.

Let the dough rest up to two hours.

Roll part of a dough into a tube shape.

Cut it.

Weigh it, and do these steps (9,10,11) with all the dough.

Roll out the dough, if you feel that the dough is sticking to the surface so grease the surface with some corn oil.

With your hand spread ghee or shortening. (In Arabic adding ghee is Tasmeen because ghee in Arabic is Samna and Tasmeen means add Samna / ghee).

Turn the dough (you can see from picture how to turn it), and spread ghee or shortening again on the

top.

Do these steps with all quantity. We put them over each other and keep wet cloth covering the dough, then let the pieces rest for about 30 minutes.

After 30 minutes, stretch out each piece of dough with your hand to get a shape similar to the pictures 17 and 18, it should be long as the picture (you are working with the pieces you prepared with ghee, from picture 16).

Start to roll it till you have the shape you can see in the picture 21, you will make these steps with all the quantity.

You can use the dough in the same day of preparing it for any dish, or you can keep the dough in any container and put in the freezer till you want to use.

### **Notes and Tips**

The 1000 g of flour yields approximately 30 pieces of the dough, each weighs 50 g. You can make them bigger or smaller, that's up to you.

Use the dough fresh or you can store the dough in the freezer, and use it later, but fresh dough is much better.