

Orange Blossom Water

<http://www.orangeblossomwater.net>

<http://www.orangeblossomwater.net/index.php/2010/09/08/sharab-tamr-hendi/>

Sharab Tamr Hendi

From: Family Recipe / Servings: Servings: 5 - 6 People

100 g dried tamarind from a block, cut into pieces

This dried tamarind block.

7 cups water

Cut dried tamarind into pieces.

6 to 8 tbsp sugar, adjust to taste

Fill a saucepan with 2 cups water.

1/2 tbsp rose syrup, adjust to taste

Add dried tamarind pieces to the water in the saucepan.

Bring to boil, let it boil vigorously for 10 minutes, then turn off heat.

Allow to cool completely.

Once cooled completely, bring a sieve and place it over a jug and add tamarind pieces and squeeze out all the liquid.

Prepare a cotton cloth.

Place the tamarind pieces on the cloth.

Wrap the cloth.

Place the cloth in the jug that was filled with the liquid in step 10, and add extra water equals to 5 cups, and keep the jug in the refrigerator for 12 hours.

After 12 hours, remove the cloth from the jug.

Take the cloth and squeeze out all the liquid into a bowl.

Discard tamarind pieces, and keep the liquid in the

bowl.

Pour the liquid to the jug (the jug in step 14 was kept filled with water, and here we are adding extra liquid to it).

Add sugar and stir to dissolve.

Add rose syrup and stir.

Serve cold.

Notes and Tips

The weight of tamarind block is 500 grams, so I took 100 grams for the recipe, here is a closer photo of [Dried Tamarind Block](#).

I prefer to add the sugar gradually and taste the drink, it is better to adjust sugar to your taste.

If you don't have rose syrup, you can add rose water but adjust it to your taste. I like to use rose syrup because of its color that makes the drink looks prettier, here is a photo of [Rose Syrup](#).

Here is a photo of [Tamarind Drink Vendor](#).

Other popular drinks in Ramadan: (Qamar Ad-Deen Drink) and (Licorice Drink), read these posts ([Sharab Qamar Ad-Deen](#)) and ([Sharab E'riq Sous](#)).