

# Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2011/03/15/fatayer-bes-sabanekh/>

## Fatayer Bes-Sabanekh

From: Family Recipe / Servings: 78 Pieces

### Dough

500 g all purpose flour

1 tsp instant yeast

1 tsp sugar

1 1/2 tsp salt

1/4 cup corn oil

250 ml lukewarm water

### Filling

500 g frozen whole spinach leaves, thawed

1/3 cup + 2 tbsp olive oil

30 g pine nuts

1 medium red onion, cut into small pieces

3 tsp sumac

1 tsp ground sweet paprika

3/4 tsp salt, or adjust to taste

1/8 tsp black pepper

2 tbsp lemon juice

### Dough

Combine flour, instant yeast, sugar and salt, then add corn oil and gradually add lukewarm water and mix.

Knead very well until all the ingredients are fully mixed and you get a smooth ball, cover and let it rest in a warm place for about two hours or until doubled in size.

### Filling

I used frozen spinach, so allow spinach to defrost, drain and squeeze out all water.

Cut onion into small pieces, and set aside.

Fill a deep pot with olive oil.

Turn on heat, add pine nuts and fry until golden brown in color, then remove fried pine nuts from oil and keep aside.

To same olive oil, add onion and saute until transparent.

Add spinach, and stir.

To spinach, add sumac, ground sweet paprika, salt and black pepper, and cook for few minutes.

Turn off heat, add lemon juice and pine nuts and stir. Allow filling to cool.

## Assemble

After two hours, bring the dough, knead, then transfer to a surface (I didn't need to flour the surface).

Roll out the dough, the thickness is approximately 0.1 inch (0.3 cm).

Use a cutter to cut out circles, I used a cutter with a diameter equals to 2.6 inch (6.5 cm).

Add 1/2 teaspoon of filling to the center of the disc, keep the sides clear of oil or filling and this will help to create a better seal later.

Create triangular shape, bring up the sides of the dough to form a three-sided packet, pinch the edges together firmly.

Place fatayer on a greased baking sheet (grease with corn oil).

Heat the oven, turn on the oven upper burner "broiler" on low temperature, and turn on the bottom burner "bake function" at 428°F (220 °C) (I've done this step of heating oven 15 minutes before placing the baking sheet in oven to cook), place the baking sheet in the oven (rack position the first from bottom), and bake for 7 - 10 minutes or until golden brown in color on top and bottom.

Serve hot, or warm or cold.

## **Notes and Tips**

When you make any dough (from any recipe, not only this recipe), always keep in your mind that sometimes you may need extra water or extra flour or vice versa, and this happens due to many factors - it could be the method you used to measure the flour, so follow the recipe and adjust it if needed.

I used frozen spinach from this [brand](#).

If you use fresh spinach to make Fatayer Bes-Sabanekh so read this post ([Sabanekh Matboukhah](#)) and follow the steps from (1 - 12), then you can use the fresh spinach as directed in today's post.

I finished all the dough but got extra filling so I stored the extra filling in a ziplock bag in the freezer.

I used small Aluminum baking sheet.

My oven is gas oven and it has two functions:

The oven upper burner "broiler", this has two temperatures which are high and low.

The oven bottom burner "bake function", this is divided into these temperatures (from 248 °F (120°C) to 518 °F (270 °C)).

I can turn on both of them together, and I can turn off one of them and keep the other on.