E I D M A A M O U L

Ingredients
Half a kilo of ghee
250 grams sweetened condensed milk (a quarter of
Fillings:
Pistachios:
300 gr pistachio
1 tablespoon of powdered sugar
50 g ghee (1 tablespoon)
Ajwa:
400 grams of pressed dates (crushed)
50 g ghee (1 tablespoon)
½ tablespoon fine cardamom (for flavor)
melted ghee for face
Walnut:
300 g walnuts (my country)
3 tablespoons thick diameter
1 tablespoon of powdered sugar
50 g ghee (1 tablespoon)
A teaspoon of Nescafe, dissolved in a tablespoon
dough:
3 tablespoons of thick syrup (per 100 grams of ta
1 kilo of all-purpose or zero flour (10 cups)
Two or three drops of rose water (rose water extr
½ tablespoon fine cinnamon (for flavor)

Directions

In a bowl, we put the flour (you can use all-purpose flour, but I used 00-flour), ghee (use only ghee for the Mamoul, please don’t use oil or butter), sweetened condensed milk (Nestlé) Then we knead them well (ghee shouldn’t be frozen or cold, it has to be normal at the temperature of the kitchen), there is no need to add water or any other liquids because sweetened condensed milk contains liquid, which we gave it to the flour, (if ghee has no flavor, you can put a spoonful of Mahlab for a kilo of flour). After you finished kneading the dough, put the dough in a bowl, cover it with cling film, and put it in the refrigerator for about 30 minutes (in the meantime we prepare the filling) To prepare the pistachio filling: We bring pistachio nuts (the type of pistachio should be the green one such as “Antep pistachio” just not the salted one) we grind them and put them in a bowl and put the thick sugar syrup on them (thick sugar syrup comes about 3 cups of sugar in a glass of water), powdered sugar, then put the ghee, Rosewater for flavor. For the dates filling: In a bowl, we put the dates paste (without the kernels, the good type should be soft and light blond) and put ghee on them), then add soft cardamom and fine cinnamon for flavor (You can also skip them (the cardamom and the cinnamon), it’s up to you). For the walnut filling: Put the walnuts in a bowl and put the thick syrup and powdered sugar (so that they hold together)
, Ghee, ((People always ask about options, butter or oil for the maamoul. It only works with ghee)), (because the butter and butter go out, the first thing is good, it hardens because the butter contains water)), then we put melted Nescafe with a spoon of water for flavor.Formation and application method: ((Now you knead walnuts and pistachios and put them in the fridge until they dry;As for the ajwa we have to put it immediately, especially when the weather is cold. ((If the weather is hot, put it in the fridge. It will help you more, but you just make it)).We knead the dough into balls (roll the dough) to become ready for filling the maamoul, then we take out the dough from the refrigerator and we knead it on a light basis for 5 minutes, and thenWe stuff the dough in the special molds for the maamoul and put them in the oven tray (sprinkle a sprinkle of flour and rub it lightly, and roll it according to the mold and stuff it; the most important thing for the maamoul is that it is close to each other so that their edges do not burn), then we put the tray in the oven(The grilling method: the oven is running about 250 for about 25 minutes, it works from below; you leave the tray for about 7 or 8 minutes from below and then you turn on the oven from above, and it is done with the heart of the oven and raise the tray to the top for a minute or two), and we grill them until the color of the maamoul becomes blond, After grilling, we sprinkle the face of the maamoul with melted ghee, and then the maamoul is ready.

C H E F O M A R

Bon Apetit!