

Osmaliyeh 10 portions

#### Ingredients

1Kilo Kanfeh Dough  
1 liter full fat milk  
6tbspns starch  
6tbspns Ghee  
4 tbspns sugar  
1tspn orange blossom

#### Simple Syrup

1 cup water  
2cups sugar  
small piece of lemon or tspn lemon juice



#### Recipe

1. purchase the Knafeh dough from any store or Knafe store\* "Knafeh dough can be replaced by angel hair pasta!
2. start by ripping the strands so that it is fluffy
3. add 6tbspn of melted ghee on the fluffed up Knafeh dough and rub them together so that the ghee is absorbed by the dough
4. keep working on it until the dough is consistent and moist by the ghee form a ball shape
5. cut it in half and use one half to fill the bottom of the tray evenly then press hard to compress

#### stuffing

begin by pouring 1 liter of milk along with the sugar and starch, add 1tspn of orange blossom into the milk and keep stirring, Do not stop stirring as the mixture will stick to the pot and burn

Continue stirring in circular motion for 10 minutes until you feel that the milk is becoming more viscous.

Once the milk starts becoming thicker turn the heat off and pour on top of the compressed vermicelli noodles

Follow by layering the rest of the Knafeh dough on top of the muhalabieh

squeeze the dough

cover the tray with aluminum foil paper and put it in the oven at medium heat for 25 minutes and under the fire for another 5 minutes until it is golden

take the osmaliyeh out of the oven and invert it onto a larger plate

Syrup

on high heat put 2 cups white sugar

follow with 1 cup of water and half a lemon and leave to boil for 20 minutes

once the knafeh is cooler pour the syrup evenly on top

You can add crushed pistachios on top. Enjoy,

 sahtain:  
a double good health