

ORIENTAL MILK DESSERT
WITH A TOUCH OF ORANGE BLOSSOM WATER

EXOTIC MUHALLABIA



We're now heading south: this recipe comes from the Middle East and is one we recommend as a delicious milk-based dessert from the Arab cuisine. Among other ingredients, Muhallabia gets its unique flavour from orange blossom water.

INGREDIENTS (Serves 4):

- » 1 ½ l milk
- » 200 g sugar
- » 6 tsp cornflour
- » 2 tsp orange blossom water
- » Handful of blanched almonds

- 01.** Heat milk and sugar in a saucepan. Take 250 ml of the warm milk and stir in the cornflour.
- 02.** Return the mixture to the saucepan and bring to the boil while stirring.
- 03.** As soon as the mixture starts to thicken, remove from the heat and stir in the orange blossom water. Pour into glasses or bowls and chill for at least 1 hour.
- 04.** Serve with almonds.

ENJOY!