

Cakes and Desserts/Makrouts

Dificulté

1

Note

4/5 (1 vote)



Ingredients

- 1200g of semolina
- 400g of Smen MEDINA
- A bit of salt
- Orange-flower water
- Water

For the dough :

- 500g of date's dough
- 1/2 of a teaspoon of cinnamon
- 1/2 of a teaspoon of ground clove
- 2 teaspoons of butter
- 2 teaspoons of jam (optional)
- Orange-flower water

Preparation

- Blend the date's dough with the products mentioned above. Keep it apart when you get a soft ball.
- In a big terrine, pour the semolina and the salt, and blend it together.
- Create a little empty spot in it and pour the melted smen. Blend everything very well so the smen can blend nicely. Let it rest apart.
- With the orange-flower water, wet the dough without kneading, and mix lightly. When the dough is in the shape of a ball, keep it apart, covered with a clingfilm
- Make a roll with a big part of the dough. With your index finger, dig a hole at the center lengthwise.

- Roll a small pudding with the date's dough and put it in the hole previously made. Roll the dough around it to cover it with a 2cm filling between the dough and the date's dough.
- With a mold, push into the roll to get the shape of a makrout.
- Cut the roll in a diamond-shaped pieces and put it aside, before putting it in the oven . Renew the same methodology until you no longer have dough. To avoid burning them, keep little to no space between the diamond-shaped pieces.
- Preheat the oven à 175° C and put the plate to cook for about 30 minutes. Keep an eye on the dish. It has to have a brownish color, at the surface and outside to be well-cooked. Once done and fully cooked, soak them in honey.