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FAVORITE



Ramadan Recipes

2021

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Ingredients:

- 2 chicken breasts, cooked and finely shredded, about 1 heaped cup of shredded chicken
- 1/4 cup olive oil
- 2 large onions thinly sliced into wedges
- 1/4 cup toasted almond slivers or pine nuts
- 3 tbsp sumac
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1/4 tsp cumin powder
- 1/4 tsp cinnamon powder

To assemble:

- 1 pack sambosa wrappers 500 g
- 1 tbsp flour
- 1/2 tbsp water

Musakhan Sambosa



The flavors of traditional musakhan in a crispy sambosa. Flavor heaven!



Instructions:

- In a deep skillet over medium heat, add the olive oil until it heats up. Add the onions, and cook, stirring frequently until soft and starting to caramelize, 8-10 minutes.
- Add the shredded chicken, the toasted nuts, and all the spices. Stir to combine, then remove from the heat. Let mixture cool slightly 5 minutes or so.
- Fill each sambosa wrapper with a tbsp of mixture on the bottom corner, then fold the corner of the sambosa up and over the filling to the other side, to make a triangle. Keep folding this triangle over all the way up the top. Mix together the flour and water to form a thick paste, and seal the ends of the sambosa to prevent them from opening up while frying.
- Place vegetable oil in a skillet, about 2 inches deep and heat on medium high heat. Once hot enough, add the sambosa and fry for around 2 minutes a side until golden brown. Remove to a paper towel lined plate to absorb some of the excess oil, then enjoy warm, optionally with yogurt to dip in.

For step by step photos and video, click here.



Cheese Sambosa



Ingredients:

- 2 small potatoes, peeled and cut into cubes
- 1/2 cup corn kernels, from a can, drained
- 2 x170g cans of Kraft cheese
- pinch salt
- pinch black pepper
- 1/2 pack samosa wrappers (a pack is 500 g)

My favorite ever sambosas, an ode to the classic Bahraini cheese and corn ones



Instructions:

- Cover potato cubes with water, and bring to a boil. Reduce heat and simmer until potatoes are completely cooked through. Drain, and mash.
- Let potatoes cool slightly then combine mashed potatoes with the grated cheese, drained corn, salt and pepper. Mix well until the mixture is evenly combined. Taste for and adjust seasoning.
- Fill each samosa wrapper with a tbsp of mixture on the bottom corner, then fold the corner of the samosa up and over the filling to the other side, to make a triangle. Keep folding this triangle over all the way up the top (check the video at the bottom of this recipe card to see how). Mix together the flour and water to form a thick paste, and seal the ends of the samosa to prevent them from opening up while frying.
- Place vegetable oil in a skillet, about 2 inches deep and heat on medium high heat. Once hot enough, add the sambosa and fry for around 2 minutes a side until golden brown. Remove to a paper towel lined plate to absorb some of the excess oil, then enjoy warm.

For step by step photos and video, click here.



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Kiri Puff Pastry Bites



Ingredients:

- 12 puff pastry square sheets, thawed
- 12 kiri cream cheese squares
- 3 tbsp butter, melted
- honey and/or icing sugar to serve

Addictive crunchy little bites, best drizzled with lots of honey. My MIL's classic!



Instructions:

- Preheat oven to 200 C (400 F).
- Cut the puff pastry squares into 4 equal sized squares (See blog post for process shots) Cut each kiri cream cheese squares into 4 small squares.
- Place one cut cream cheese square into a cut puff pastry square. Fold one corner to an opposite corner, making a little mini triangle. Use a fork, and crimp the edges to seal.
- Continue until you've filled all the dough squares. Assemble onto a parchment paper lined or non stick baking sheet, and brush with melted butter. Bake for 15-20 minutes or until pastry is deep golden brown.
- Enjoy warm, drizzled with honey or sprinkled with icing sugar, or ideally both!

For step by step photos and video, click here.



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Beetroot Hummus



Ingredients:

- 1 medium beetroot, roasted and cut into chunks
- 1 can chickpeas, rinsed and drained 400 g, 15oz
- 2 garlic cloves, minced
- juice of 1 lemon
- zest of 1/2 lemon
- 1/4 cup olive oil
- 2-3 tbsp tahini I used 3
- big pinch salt and pepper, more if you like
- 1/4 tsp ground cumin

Slightly sweet, creamy and delicious, this beetroot hummus is a vibrant hit!



Instructions:

- Roast the beetroot by heating oven to 400 F (200C). Wash beetroot and wrap in aluminum foil. Place in the oven until tender, where a fork or knife will pierce through easily. It takes around 50-60 minutes with me, but start checking at 40 minutes. Once roasted, allow beetroot to cool before peeling, the skin will come off easily. Cut into large chunks.
- Add the beetroot and all the remaining ingredients to a blender and blend until smooth and creamy. The mixture will be thick, if you'd like to thin it out further you can add more olive oil or tahini.
- Taste and adjust seasonings if desired. Serve immediately or store in the fridge until ready to eat.

[For step by step photos and video, click here.](#)



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Oat Soup



Ingredients:

- 2 tbsp olive oil
- 1 onion, finely diced
- 1-2 garlic cloves, crushed
- 2-3 tbsp tomato paste
- 3-4 cups water
- 1 stock cube, chicken or vegetable
- 1/2 cup quick cooking oats
- 1/2 tsp turmeric powder
- 1/4 tsp cumin powder
- 1/2-1 tsp salt
- 1/4-1/2 tsp black pepper
- pinch of cinnamon
- 2 cardamom pods, optional

A classic Saudi soup, the easiest you'll make and it's so hearty and delicious!



Instructions:

- Heat the olive oil on medium heat in a saucepan. Once hot, add the onion, garlic, and tomato paste, and stir for 5-6 minutes until onions have softened.
- Add all the spices, and stir to combine, 30 seconds or so until fragrant.
- Add the water, and the stock cube and let it come to a boil. Add the oats, and let them cook for 15 minutes or so until softened. Once the oats have cooked through, the soup will thicken, so add another cup of water if you need it.
- Serve hot and enjoy!

[For step by step photos and video, click here.](#)



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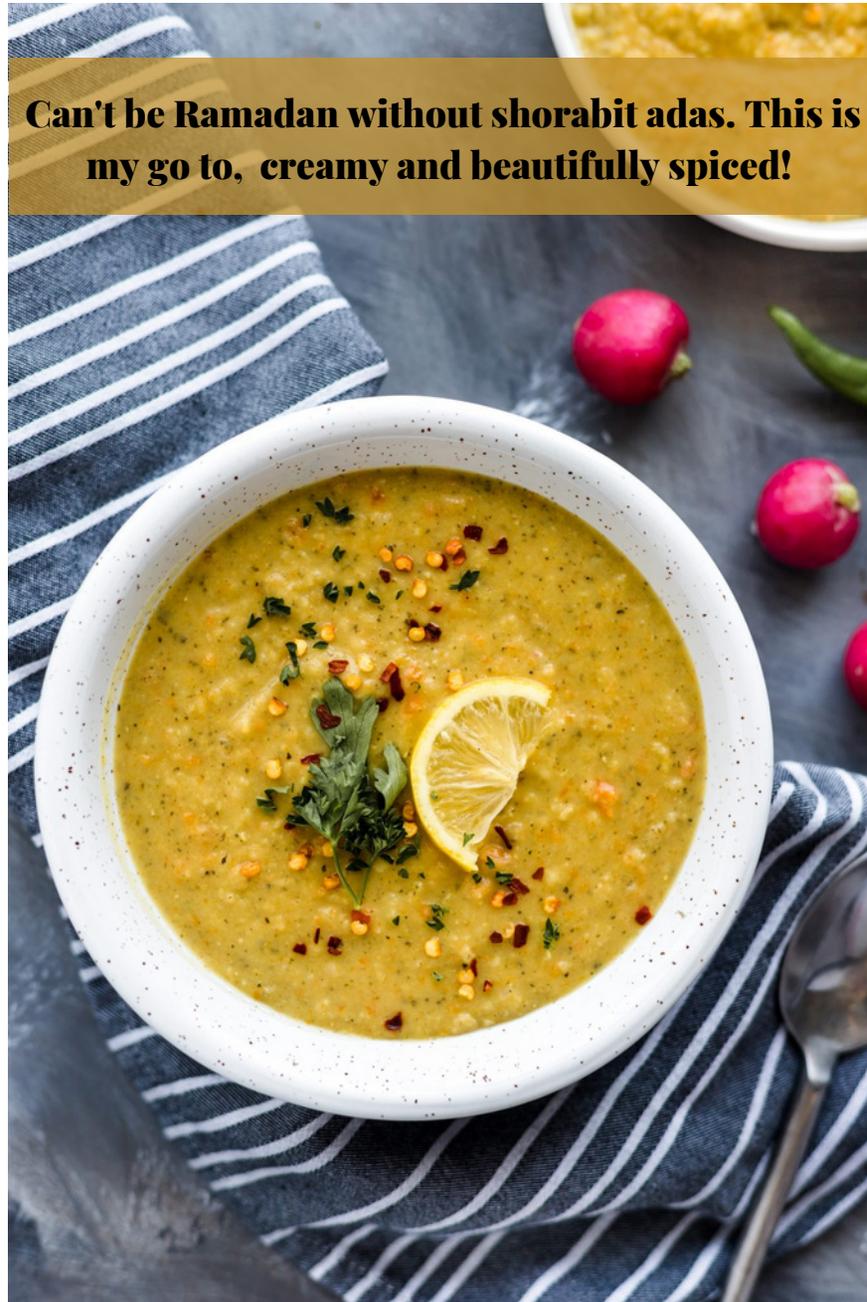
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Lentil Soup



Ingredients:

- 2 tbsp olive oil
 - 1 yellow onion, finely diced
 - 1-2 carrots, finely diced
 - 1 peeled potato, finely diced
 - 1 cup red lentils
 - 6 cups water
 - 2 chicken or vegetable stock cubes
 - 1 tbsp dried mint
 - 1 tsp cumin
 - 1/4 tsp paprika
 - 1/2 tsp turmeric
 - pinch cayenne pepper (optional)
 - 1/2 tsp salt, plus any extra to taste
 - 1/2 tsp black pepper
 - 1 heaped tbsp flour*
 - 1 1/2 tbsp butter*
- *You can do this without the flour/butter mix



Instructions:

- Heat the olive oil in a large saucepan over medium high heat. Add the diced onion, carrot and potato. Saute for about five minutes until onions have softened, stirring occasionally.
- Rinse the lentils well, removing any debris. Add to the saucepan, and saute for three minutes, stirring constantly so they don't stick to the bottom of the pan.
- Add the six cups of water, the stock cubes, and all the dried herbs plus the salt and pepper.(dried mint all the way through to black pepper). Let the soup come to a boil, stirring occasionally, then reduce heat to medium and let the mixture cook uncovered for 25-30 minutes, or until lentils and vegetables are cooked through.
- In a separate small skillet, add the butter and let it melt over medium heat, then add the flour, and whisk constantly until the mixture bubbles and thickens slightly. Add this to the lentil soup pot. You can make the soup without this flour/butter
- Once soup is totally cooked through, use an immersion blender or a normal blender (And blend in batches), and blend soup to desired consistency. I like it creamy and smooth but with a few chunks of veggies.
- Serve hot, with a slice of lemon, and green olives on the side.



For step by step photos and video, click here.



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Harira Soup



Ingredients:

3 tbsp olive oil
1 large onion, diced
3 celery stalks, diced
2 carrots, diced
1 tsp cinnamon powder
1/2 tsp salt
1/2 tsp black pepper
pinch red chili flakes
1/2 cup chopped parsley
1/2 cup chopped coriander(cilantro)
1 can tomato sauce 15 oz (430g)
7 cups vegetable stock or 2 stock cubes dissolved in 7 cups water
1 can drained chickpeas 15 oz (400 g)
1 cup green lentils
1/2 cup vermicelli noodles 50 g
2 lemons, juiced 1/4 cup juice
2 tbsp flour, dissolved in 1/4 cup water* use cornstarch if gluten free

A hearty Morroccan soup with chickpeas, lentils and vegetables, it's so comforting and delicious!



Instructions:

- Start by adding the lentils to a bowl of water and soaking as you prepare the rest of the ingredients, this helps them cook through faster.
- Heat oil in a large saucepan over medium heat, and add the onions, celery and carrots. Saute for 6-8 minutes, until onions soften and turn golden brown.
- Add all the spices, the chopped parsley and chopped coriander, the tomato sauce, and the vegetable stock. Bring the pot to a boil, then add the drained chickpeas and drained lentils. Reduce heat and simmer for 25 minutes or until chickpeas and lentils are tender.
- Add the vermicelli, and let it boil for 3-4 minutes or until tender. Add the lemon juice, and the flour water mixture. Let it simmer another minute or until it thickens, then taste for seasoning and add salt and pepper if necessary.

[For step by step photos and video, click here.](#)



Eggplant Pomegranate Salad



Ingredients:

For the salad:

- 2 small eggplants, peeled and diced into cubes
- 2 tbsp olive oil
- big pinch salt
- pinch sumac (optional)
- 1 bunch arugula, rocket or any greens
- drizzle olive oil
- 1/4 cup pomegranate seeds, more if desired
- 1/4 cup toasted nuts of choice
- handful crispy pita bread or croutons, if desired
- 2 tbsp chopped parsley

For the dressing:

- 3 tbsp yogurt
- 2 tbsp mayo
- 1-2 garlic cloves, crushed
- pinch salt

Roasted eggplants, a tangy yogurt dressing and pomegranate seeds. Perfect simple salad!



Instructions:

For the eggplant:

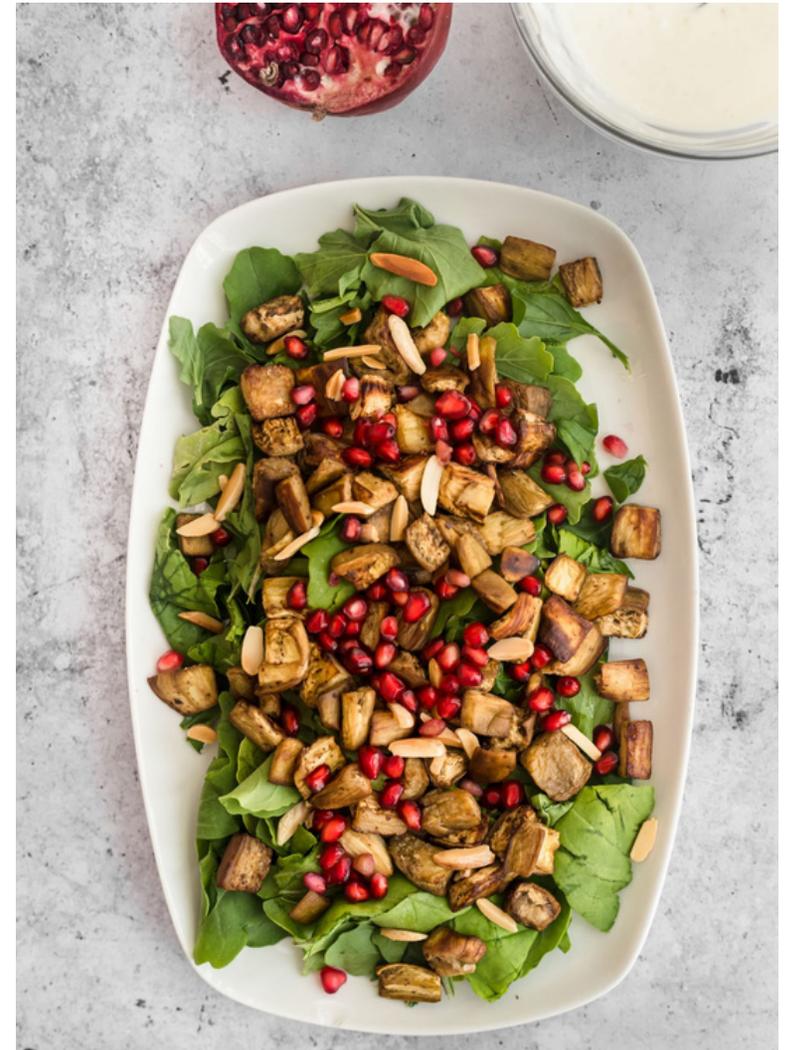
- Heat the oven to 210C (410F). Place the peeled, cubed eggplant in a single layer on a parchment lined baking sheet. Drizzle with olive oil, sprinkle with sumac and salt, and toss to combine evenly.
- Roast in the hot oven for 10 minutes, then toss eggplant around and roast for a further 10-15 minutes until golden brown. Set aside to cool.

For the dressing:

- In a small bowl, add the yogurt, mayo, garlic and salt. Whisk with a fork until evenly combined, and store in the fridge until ready to use.

To assemble:

- Place the layer of greens you are using (I like arugula or jarjir) on the base of your serving dish- preferably a wide flat dish like pictured not a deep salad bowl. Drizzle greens with a little olive oil if desired.
- Top with roasted eggplant, pomegranate seeds, and most of the toasted nuts. Drizzle the yogurt dressing evenly on top, and then add the crispy bread if using. Sprinkle parsley on top, and add a little more toasted nuts for garnish.



[For step by step photos and video, click here.](#)



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Chicken Fatteh



Ingredients:

A rotisserie chicken, skin and bones removed and shredded, or 1 whole chicken cut into pieces boiled or 4 chicken breasts boiled
2 cups chicken broth (from the boiled chicken, or store-bought chicken stock or 1 chicken bouillon cube dissolved in water)

1-2 tsp olive oil

2 loaves pita bread, cut into cubes

3 cups yogurt

2-3 garlic cloves, crushed

1 tsp salt

squeeze lemon juice

1 cup cooked rice

For garnish:

dried mint and paprika

1/4 cup pine nuts or almond slivers, toasted

3 tbsp chopped parsley

A homey dish of chicken broth soaked rice topped with garlic yogurt and chicken. So good!



Instructions:

- Prepare the chicken by either shredding ready cooked chicken, or boiling raw chicken pieces in a large pot of water until cooked, then shredding (with aromatics like a cinnamon stick, a couple bay leaves, whole cloves, cardamom pods and I like to add an onion sliced into wedges). Warm the chicken broth in a small saucepan, and add the cooked shredded chicken to the broth, and keep it on low heat until serving so the chicken warms through.
- Meanwhile, toast the pita bread in the oven by placing in a single layer on a parchment lined baking sheet, and drizzling well with olive oil and tossing to combine. Bake at 350 F for 8-10 minutes or until crispy and golden brown, and set aside.
- Mix together the yogurt with the crushed garlic, salt, and lemon juice. Stir well to combine.
- Assemble by placing the rice in the base of a deep serving dish. Pour the chicken broth over the top, and scatter the shredded chicken evenly. Dollop the garlic yogurt on top and smooth out, then top with the crispy pita bread. Garnish with dried mint, paprika, and generously with chopped parsley and toasted nuts.

• ***[For step by step photos and video, click here.](#)***



Ingredients:

For the meat sauce:

- 2 tbsp vegetable oil
- 1 onion, diced
- 1 lb ground beef 500 g
- 1 tsp all spice or seven spices
- 1/2 tsp cinnamon
- black pepper to taste (approx 1/2 tsp)
- salt to taste (approx 1 tsp)
- 4 cloves garlic, minced
- 1 large can tomato sauce (15 oz or 400g)
- 1 small carton tomato paste 5 oz or 135 g
- 1 tsp Italian seasoning
- 1/2 tsp garlic powder
- 1 tsp brown sugar
- 1/2 cup hot water

For the béchamel:

- 1/4 cup butter 1/2 stick, 56 g
- 1/4 cup flour 31g
- 2 cups milk 480 ml
- 1 cup heavy cream 230 ml
- 2 cloves garlic, minced
- salt and pepper to taste
- pinch nutmeg, optional

For assembling:

- 1 pack penne pasta, 14 oz or 400 g
- 3/4 cup shredded mozzarella cheese 170 g

Macarona Bechamel

A classic Egyptian dish of homemade bechamel, baked pasta and meat sauce.



Instructions:

For the pasta:

- Cook the pasta until al dente according to package instructions, then drain and set aside. Make sure not to overcook because pasta will continue to cook in the oven.

For the meat sauce:

- In a medium saucepan over medium high heat, heat the vegetable oil then sauté the onion for a few minutes until soft and translucent. Add the ground beef and cook until it browns, breaking up the beef with a wooden spoon to prevent clumps.
- Add the all spice or seven spices, cinnamon, black pepper, salt and minced garlic.
- Add the tomato sauce, tomato paste, Italian seasoning, garlic powder and brown sugar. Boil for 5 minutes. Add the water, reduce heat to low, and simmer for 30 minutes.

• To make the béchamel:

- In a medium saucepan, over medium heat, melt the butter with the flour. Whisk until the mixture becomes golden brown (About 3 minutes)
- Warm the milk and heavy cream by combining them in a large microwave safe bowl for a minute so until warm but not boiling.
- Pour the warm milk and cream over the butter/flour mixture, whisking constantly. Add the garlic, salt and pepper, and nutmeg if using. Reduce the heat to medium low (so mixture simmers) and continue to whisk constantly until mixture has thickened. This will take a good 8-10 minutes.
- Once béchamel sauce is done, turn off the heat and set pan aside to cool slightly.

- Layer the baking dish with half of the pasta, then add all of the meat sauce and spread evenly. Add the second half of the pasta, then all the remaining bechamel sauce. Spread evenly.
- Bake for 35 minutes until bechamel has turned golden brown, then optional but recommended, add 1 cup of shredded mozzarella cheese evenly to the top and return to the oven and broil for an additional 3-5 minutes until cheese is golden brown and bubbling. Let rest 10-15 minutes before cutting and serving.

For step by step photos and video, [click here.](#)



Pink Pasta



Ingredients:

300 g pasta of choice, I used penne
2 tbsp butter
1 tbsp olive oil
1 small red onion, minced
4 garlic cloves, minced
1.5 cups tomato passata (or puree or sauce
not tomato paste)
1 tsp dried basil
1 chicken bouillon cube, crumbled
pinch sugar
sprinkle of red chili flakes
salt and pepper to taste
1/2 cup heavy cream
1/2 cup milk
1/3-1/2 cup shredded mozzarella cheese

The best pink pasta ever, I'm convinced. And it's so easy! Perfect tomato/cream balance.



Instructions:

- Cook the pasta to al dente according to package instructions, then drain, reserving some of the pasta water.
- Heat a large skillet over medium heat and add the butter and olive oil. Once the butter has melted, add the onion and cook for 4-5 minutes until softened. Add the garlic and cook for another minute.
- Add the tomato passata, dried basil, crumbled chicken bouillon cube, sugar, red chili flakes and salt and pepper to taste. Simmer for a few minutes, then add the cream, milk and the shredded mozzarella.
- Add the cooked pasta, toss to combine and warm through for a few minutes. If sauce is too thick, add a splash of pasta water. Enjoy immediately!

[For step by step photos and video, click here.](#)



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Macarona



Ingredients:

- 2 tbsp olive oil, divided
- big pinch of salt
- 3 heaped tbsp tomato paste, divided 2 oz or 70 g
- 1 pack elbow macaroni 14 oz or 400 g (you might not use it all, see notes)
- 1 onion, very finely diced
- 1 zucchini, finely diced
- 1 carrot, finely diced
- 4-5 garlic cloves, minced
- 250 g ground beef
- 1 tsp seven spices
- 1 tsp turmeric
- 1/2 tsp paprika powder
- 1/4 tsp basil
- 1/4 tsp cinnamon powder
- 1/4 tsp garlic powder
- 1/2 tsp black pepper
- 1 tsp salt
- 1 can crushed tomatoes 14.5oz (400g)



Instructions:

- Bring a large pot of water to boil, add 1 tbsp olive oil and the salt, one tbsp of tomato paste, then the pack of pasta. Cook until al dente, then drain the pasta, reserving the pasta water. Set cooked pasta aside.
- In a large skillet, heat the remaining tbsp of olive oil. Once hot, add the diced onion, and cook for 4-5 minutes until softened. Add the diced zucchini and carrots, and garlic and cook for a further 4-5 minutes until softened slightly.
- Add the ground beef, and cook, smushing with a wooden spoon to break up the meat. Keep cooking until the beef is browned and cooked through, then optionally, drain the fat.
- Add in the salt, pepper, and all the spices. Cook for another minute or so. Add the remaining 2 tbsp of tomato paste, and stir.
- Add the can of crushed tomatoes and stir to combine. Bring to a simmer, then add a big ladleful of the reserved pasta water and simmer for 2-3 minutes on low heat.
- Add the pasta to the sauce (I don't always add all the pasta, maybe 3/4 of the cooked amount until the finished dish is as saucy as I like). Stir to coat, cook for another minute or so until the pasta is warmed through, then enjoy!

[For step by step photos and video, click here.](#)



Lebanese Chicken and Rice

Ingredients:

For the chicken:

- 1 chicken or 4 chicken breasts or chicken pieces
- 1 onion, cut into wedges
- 2 bay leaves
- 1 cinnamon stick, or a pinch of cinnamon powder
- big pinch salt and pepper

For the spiced meat:

- 2 tsp olive oil
- 2 small red onions, diced small
- 3 cloves garlic, crushed
- 500 g ground beef or lamb
- 1 tsp all spice or seven spices
- 1/2 tsp cinnamon powder
- 1/2-1 tsp salt
- 1/2 tsp black pepper to taste

For the rice:

- 2 cups basmati rice
- 3.5 cups water or chicken stock from chicken
- 200 g frozen peas
- pinch salt, pepper, and seven spices/all spices

To garnish:

- toasted pine nuts and slivered almonds
- fresh chopped parsley



Instructions:

For the minced meat:

- In a large skillet over medium high heat, add the olive oil. Once hot, add the diced onions and cook for 3-4 minutes until softened, stirring continuously.
- Add the crushed garlic, and cook for a further minute or so, then add the minced lamb.
- Cook for a minute, breaking apart any clumps of meat with a wooden spoon, then add all the spices (seven spice or all spice, cinnamon, salt and black pepper). Continue cooking, a good 6-8 minutes until lamb is all cooked through and brown with no pink bits remaining. Keep stirring and breaking apart clumps of meat through out- you can even use a potato masher to break the meat apart a little.
- If desired, drain any extra fat. Taste the mince and adjust for seasoning.

For the chicken:

- Place the chicken in a large saucepan. Add the onion wedges, bay leaves, cinnamon stick, salt and pepper. Cover with water until chicken is submerged.
- Bring to a boil, then scoop off any foam that forms on the surface. Boil uncovered for 20 minutes or so until chicken is cooked through. Turn off the heat, remove chicken to a plate. Keep the stock to use in the rice.
- Once the chicken has cooled enough to handle, use your fingers to shred the chicken evenly. Set aside.

For the rice:

- Soak the basmati rice for 15-20 minutes, then drain and rinse with water until water runs clear.
- To a large saucepan, add the minced meat plus the basmati rice, the frozen peas, and 3.5 cups of water. Sprinkle a big pinch of salt, pepper, and a pinch of seven spices. Stir to combine.
- Bring to a boil, uncovered, then cover with a tight fitting lid, reduce heat to a low simmer, and simmer for 20 minutes Remove pan from heat and let sit for 10 minutes, then uncover and fluff with a fork.
- Garnish with toasted pine nuts/almonds (See notes) and chopped parsley, if desired

For step by step photos and video, click here.



Oven Chicken Shawarma



Ingredients:

- 1 kg chicken breasts(about 6)
 - 1/4 cup olive oil
 - 2 tbsp lemon juice
 - 2 tbsp white vinegar
 - 2 minced garlic cloves
 - 1 tsp cumin powder
 - 1 tsp mixed spices (seven spices)
 - 1 tsp garlic powder
 - 1 tsp salt
 - 1/2 tsp black pepper
 - 1/2 tsp ginger powder
 - 1/2 tsp paprika powder
 - 1 small container yogurt 170g
- Yogurt Garlic Sauce for serving:**
- small container plain yogurt 170g
 - 2 tbsp labneh
 - 2 garlic cloves, crushed
 - 1 tsp white vinegar
 - squeeze lemon juice

Easy and healthy oven baked shawarma, this is a huge hit!



Instructions:

For the chicken:

- Cut chicken into strips, and clean of any fatty bits. Place in a large bowl. (You can also get your butcher to cut it for you)
- Pour olive oil over the chicken, then add all the minced garlic and all the spices. Toss very well to combine, might be easier to do this with a gloved hand. Add the yogurt and toss to combine thoroughly.
- Place chicken in fridge for 3 hours or overnight to marinate. If you have to cut down on marination time, that's fine, just marinate for however long you can.
- Once the chicken has finished marinating, heat the oven to 220 C (425F). Place chicken strips on baking sheet (we lined ours with parchment paper) and make sure you spread them out so they are all in a single layer.
- Bake for 20 minutes, until cooked through. Halfway through, use a metal spatula or tongs to move the strips around and separate any that have clumped together.
- Optional, but recommended. After the chicken has cooked through, drizzle with some olive oil and put back into the oven, this time on broil function. Broil for 2-3 minutes or until the top is browned in places.

For the garlic yogurt sauce:

- To make the garlic yogurt sauce:
- Mix together the yogurt and labneh, or just greek yogurt, crushed garlic, lemon juice, vinegar, and salt and pepper to taste. You can whisk, or use a little blender. Refrigerate until ready to use.

For step by step photos and video, [click here.](#)



Chicken Pie



Ingredients:

For the pastry:

- 2 packs of puff pastry dough, thawed each pack 400 g or 0.9lb by weight
- 1 egg
- 1 tbsp cold water

For the chicken:

- 6 chicken breasts around 500 g or 1 lb
- 1 onion, cut into wedges
- 2 bay leaves
- 1 cinnamon stick
- big pinch of salt and pepper

For the sauce and mix ins:

- 1 onion, diced small
- 2 crushed garlic cloves
- 1 pack button mushrooms, thickly sliced
- 1/2 cup each frozen peas and frozen corn kernels no need to thaw
- 1/2 stick butter 50g (1/4 cup)
- 6 tbsp flour 50g
- 2/3 cup milk
- 1 2/3 cup chicken stock (from boiling the chicken in this recipe) 400 ml
- 1/2 tsp dried oregano or thyme
- 1/2 tsp salt
- pinch nutmeg
- 1 cup mozzarella cheese



My grandma's recipe, this comforting chicken pie is made with a cremay chicken filling in puff pastry.



Instructions:

Blind bake the pastry:

- Heat oven to 390F (200C).
- Roll out one sheet of puff pastry to the size of a 9×13 inch pan. Transfer the dough to the pan, prick all over with a fork, then add some weight to the dough by either placing a smaller sized pan on top of the larger pan, or adding some parchment paper and filling with dried beans, rice or pie weights. Bake for 15 minutes or until light golden brown. Set aside to cool slightly while you prepare the filling.

For the chicken:

- Place the chicken breasts in a large saucepan. Add the onion wedges, bay leaves, cinnamon stick, salt and pepper. Cover with water until chicken is submerged.
- Bring to a boil, then scoop off any foam that forms on the surface. Boil uncovered for 20 minutes or so until chicken is cooked through. Turn off the heat, remove chicken breasts to a plate. Keep the stock, we'll use this in the sauce!
- Once the chicken breasts have cooled enough to handle, then use your fingers to shred the chicken evenly. Set aside.

For step by step photos and video, [click here.](#)

For the sauce:

- In a separate pot, add the butter and heat on medium heat. Once hot, add the diced onion and sauté for 5 min or so until softened.
- Add the garlic, mushrooms, thyme or oregano, nutmeg and salt. Sauté another 2-3 min or until mushrooms soften slightly. They'll cook further in the oven.
- Sprinkle the flour onto the mushrooms, then add the milk and chicken stock (from the pot of water you boiled chicken in). Keep cooking on medium heat while whisking, 5-7 minutes or until thickened to a gravy consistency.
- Add the shredded chicken, corn and peas. Mix to combine. You'll have a thick and creamy filling.

To assemble:

- Layer the chicken filling onto the baked puff pastry shell. Sprinkle the mozzarella cheese evenly on top.
- Roll out the second sheet of puff pastry dough until large enough to fit the 9×13 inch pan, then carefully transfer it on top of the chicken filling. Trim any excess dough, and if you can use that to make puff pastry shapes like leaves or ropes to line the pan with.
- Mix together the egg and cold water with a fork, and use a pastry brush to brush the egg wash evenly over the top of the puff pastry. You probably won't need all of it.
- Bake at 390F (200C) for 25-30 minutes or until golden brown. Let it rest for 5-10 minutes before cutting into it, then enjoy warm.



Egyptian Goulash



Ingredients:

For the meat mix:

- 1 tbsp olive oil
- 1 small onion, finely diced
- 1.5 lb lean ground beef 650-700g
- 1 tsp salt
- 1/4 tsp black pepper
- 1/2 tsp garlic powder
- 1 tsp seven spices or all spice
- 2 heaped tbsp tomato paste

For assembling:

- 1/2 cup olive oil
- 1/4 cup butter, melted 56 g
- Package phyllo dough, thawed 450g
- 1 cup milk
- 1 egg
- salt and pepper for seasoning



An Egyptian dish of crispy puff pastry stuffed with a spiced ground beef mixture. So easy!

Instructions:

For the meat mix:

- Preheat the oven to 350 F (180C).
- Heat the olive oil in a large skillet over medium high heat. Add the diced onion and sauté for 3-4 minutes until softened. Add the ground beef and cook, separating any clumps that form until browned and cooked through. Drain any fat over the sink before returning pan to the stove.
- Add all the spices and the tomato paste, and stir to combine well. The meat filling is ready, set aside while you assemble your pan.

To assemble:

- Mix together the olive oil and melted butter. Lightly brush the bottom of a 9×13 inch pan. Start layering. Add 2-3 sheets of phyllo dough and place on the bottom of the pan. Brush generously with the butter oil mixture, then repeat by adding another 2-3 sheets of phyllo dough on top, and brushing generously with the butter oil. Keep repeating until you are done with about 1/2 the sheets of phyllo dough in the package.
- Add the ground beef mixture to the pan and spread evenly. Continue to layer by placing 2-3 sheets on top of the ground beef, brushing generously with the butter/oil mix, repeating with another 2-3 sheets phyllo, and etc. Continue until you've used up all the phyllo sheets.

- With a sharp knife, cut the phyllo pie into even squares or diagonals. Cut all the way through to the bottom of the pan, this will make it much easier to lift out slices once baked.
 - Whisk together the egg and the milk, and add a pinch of salt and pepper to season. Pour this mix evenly over the phyllo pie.
 - Bake in the middle rack of the oven for about 45 minutes or until golden brown and crispy. Serve warm, preferably with a side salad or yogurt.
- Enjoy!

For step by step photos and video, [click here.](#)



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Lamb Haneeth



Ingredients:

- 1 bunch green onions
- 1 bunch chives
- 3 peeled garlic cloves
- 1 tbsp cumin powder
- 1 tbsp turmeric powder
- 1 tbsp salt
- 1/2 tbsp black pepper powder
- 1/2 tsp cinnamon powder
- 3 cloves
- 4 whole cardamom pods
- 3 bay leaves
- 1/3 cup olive oil
- 1.5 tbsp butter 20 g
- 2 dried lemons (lumees) optional
- 4 lamb shanks or lamb pieces with bone 650 g, 1.5 lb



Instructions:

- Combine all the ingredients from the green onions through to the butter (everything but the dried lemon and the lamb) in a food processor or blender, and process until well blended and has turned into a thick paste consistency. If you need to, add a splash of water if the sauce is so thick it won't combine well.
- Pour this green sauce over the lamb shanks and toss to coat thoroughly, then cover tightly by placing a sheet of parchment paper on top of the lamb, then sealing with foil and marinate for as much time as you have- anywhere from 4 hours to overnight.
- When it's time to cook the lamb, preheat the oven to 240C (465F) Place the foil covered pan in the oven for 1 hour. After 1 hour, reduce the temperature to 180C (350F) and cook for another 2 hours. Halfway through, toss the lamb, flipping the pieces over. When 30 minutes of cooking time remain, uncover the dish so that the outside of the lamb crisps up a little.
- Serve with rice of choice, preferably topped with toasted nuts and garnished with chopped cilantro (coriander)



For step by step photos and video, click here.



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Dawood Basha



Ingredients:

For the meatballs:

- 1 lb ground beef, lamb or a mix of both 500 g
- 1/2 onion, diced finely or grated
- 3 garlic cloves, minced
- 1 green chili pepper, seeds removed, finely chopped
- handful parsley, chopped
- 1.5 tsp seven spices, allspice or mixed spice
- 1/2 tsp cinnamon

1 tsp salt

1/2 tsp black pepper powder

For the stew:

1 tbsp vegetable oil for frying

- 2 potatoes chopped
- 1 tbsp olive oil
- 1 onion, diced
- 3 tomatoes, diced
- 6 garlic cloves, sliced
- 3 tbsp tomato paste
- 1 bouillon stock cube (chicken or beef)
- 2 cups water
- 1 tbsp pomegranate molasses
- big pinch seven spices or mixed spices
- salt and pepper to taste

Meatball and potatoes in a pomegranate molasses tomato stew. Delish.



Instructions:

To make the meatballs:

- Mix together all the meatball ingredients, it's easiest to use your hands. Form into equal sized balls, between the size of cherries and golf balls, and place in fridge to chill for 10 minutes.

For the stew:

- Heat the vegetable oil over medium high heat and brown the meatballs, 3-4 minutes. Remove from pan.
- Pan fry the potato chunks until golden brown, they don't need to cook through. Remove from pan.
- Wipe out the pan and add olive oil. Sauté the onion for 3-4 min or until softened, then add the tomatoes and garlic. Simmer for 5-6 minutes or until tomatoes are breaking down.
- Mix together the tomato paste, stock cube and water and add to the pan. Add the pomegranate molasses, spices, and salt and pepper to taste.
- Add the potato cubes back in and cook for 10-15 mins, then add the meatballs and cook for another 10-15 minutes or until everything's cooked through.
- Serve with plain or vermicelli rice (Recipe linked in recipe notes), garnished with parsley and toasted pine nuts or almond slivers if desired.

[For step by step photos and video, click here.](#)



Kebab Karaz



Ingredients:

For the kafta kebab:

- 1/2 lb ground beef 250 g
- 1/2 lb ground lamb 250 g
- 1/2 onion, grated or pulsed in a food processor
- 2 garlic cloves, minced
- small handful of parsley, finely chopped
- 1 tsp salt
- 1.5 tsp seven spice or all spice powder
- 1/2 tsp cinnamon powder
- 1/4 tsp cumin powder
- 1/4 tsp black pepper
- pinch red chili flakes
- 1 tbsp oil for cooking

For the cherry sauce:

- 1 small onion, diced
- 1 cup cherry jam 8 oz, 250 g
- 1/2 cup water
- 1 tbsp pomegranate molasses
- 1 lemon, squeezed
- 1/2 tsp salt
- 1/4 tsp black pepper

The popular Armenian restaurant dish made so easy at home, the cherry jam is a great hack!



Instructions:

For the kafta kebab:

- Add all the ingredients in a large bowl, and mix well until combined. You can use gloved hands or a spoon to mix. I prefer using hands!
- Form the meat mixture into oblong kebab shapes like pictured. Place on parchment lined baking sheet, and chill in fridge until skillet heats.
- Heat the oil in a large skillet over medium high heat. Add the kafta kebabs, and cook on either side about 5 minutes or until golden brown and cooked through. Remove kafta to a plate.

For the cherry sauce:

- Reduce the heat to medium, and to the same skillet add the diced onion. Cook a few minutes, stirring, until onions soften and start to turn golden brown. Add the cherry jam, water, pomegranate molasses, lemon juice, salt and pepper. Stir, then reduce heat to simmer for 5 minutes or so until sauce begins to thicken.
- Add the kafta back to the pan, and simmer for another 5 minutes or until kafta has warmed back through.
- Serve topped with toasted pine nuts and fresh parsley.

For step by step photos and video, click here.



Sayadieh



Ingredients:

For the onions and the rice:

- 2-3 tbsp olive or vegetable oil
- 3-4 onions, thinly sliced
- 1 tsp cumin powder
- 1/2 tsp turmeric powder
- 1/2 tsp cinnamon powder
- 1 1/2 tsp salt
- 1/2 tsp black pepper powder
- 4 cups water, divided
- 1 heaped tbsp tomato paste
- 2 cups basmati rice, soaked for 20 minutes and rinsed

For the fish:

- 2 tbsp olive or vegetable oil
- White fish like cod, halibut, hammour, filleted, skin removed and cut into large pieces (probably 5-7 pieces) 900 g
- 1 tsp cumin powder
- 1/2 tsp paprika powder
- big pinch each salt and pepper

To garnish:

- toasted pine nuts or almond slivers
- chopped parsley

An easy way to make this famous Lebanese rice pilaf with flaky white fish on top



Instructions:

For the onions and rice:

- Heat the oil for the rice in a large pot over medium high heat, then add the sliced onions. Cook, stirring occasionally until onions have caramelized into a deep golden brown. This will probably take 10-15 minutes.
- Remove the onions from the pot, and reserve a big handful for garnishing the rice. Place the remaining caramelized onions in a blender, add 1 cup of the water, the cumin, turmeric, cinnamon, salt and pepper, and the tomato paste and blend until a thick sauce forms.
- Add this sauce to the same saucepan you used to cook the onions, along with the remaining 3 cups of water, and the basmati rice. The liquid should cover the rice by about 1/2 inch or so.
- Bring to a boil, then cover with a tightly fitting lid and cook for 15-20 minutes on low heat until all the water has been absorbed. Set rice off the heat for 10-15 minutes without removing the lid to steam. Meanwhile, cook the fish.

For the fish:

- Heat the oil for the fish in a large skillet. Mix together the spices for the fish fillets and sprinkle both sides of fish evenly with the spice mixture. When oil is hot, add the fish to the skillet and cook for a few minutes a side or until white and flaky and cooked through.

To assemble:

- Place all the rice in a serving platter, making a bed of rice. Add the cooked fish on top, and garnish with plenty of toasted nuts, chopped parsley, and the caramelized onions from the first step that you set aside. Enjoy!

For step by step photos and video, [click here.](#)



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San Sebastian Cheesecake



Ingredients:

800g cream cheese, softened (3.5 cups)
1 1/2 cups granulated sugar 300 g
6 room temperature eggs
2 tsps vanilla extract
1 2/3 cups heavy whipping cream 400 g
1/2 tsp salt
1/4 cup all purpose flour 30 g

**This burnt cheesecake is creamy on the inside
with a caramelized exterior. Luscious!**



Instructions:

- Preheat the oven to 205 C (400F), making sure oven rack is placed in the center of the oven. Lightly grease a 9 inch springform pan, and layer with a sheet of parchment paper. Lightly butter this parchment paper sheet, then place another sheet of parchment paper overlapping the first. The paper should come up the sides of the pan by 2-3 inches. They might be crumple and uneven, that's good for the rustic cheesecake look!
- Beat softened cream cheese and sugar in a stand mixer fitted with a paddle attachment on medium speed for 2 minutes or until the sugar has dissolved. Scrape down the sides of the bowl.
- Add the eggs one at a time, then the vanilla. Reduce mixer speed to low, then slowly stream in the heavy cream, and add salt.
- Turn off the mixer, sift in the flour, and fold it into the batter until combined.
- Bake in the preheated oven for 60 minutes, or until top has burn to the color in the photos, the edges are set, but the center still has a jiggle to it.
- Let the cheesecake cool on the counter until it comes to room temperature, then either enjoy at room temperature, or my preference, let it chill for another few hours in the fridge and eat it cold.



[For step by step photos and video, click here.](#)



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Aish El Saraya



Ingredients:

For the qishta (cream):

- 6 slices white bread, crust removed
- 3 cups heavy whipping cream
- 1 cup milk
- 1 tbsp cornstarch
- 1 tbsp rose water
- 1 tbsp orange blossom water

For the sweetened breadcrumbs:

- 2 bags dry unsweetened rusks (qirshala) 320 g total
- 2 cups sugar
- 2 cups water
- 1/2 cup rose water
- 1/2 cup orange blossom water

For the garnish:

- handful roughly chopped pistachios
- sprinkle of dried rose petals if desired
- rose petal jam if desired

One of my favorite desserts, sweetened rose and orange water scented breadcrumbs with ashta



Instructions:

For the cream:

- Place the soft white bread in food processor and process until it turns into soft crumbs.
- Combine the breadcrumbs with the heavy cream, the milk, the cornstarch, the rose water and the orange blossom water in a saucepan. Over low heat, whisk constantly until mixture thickens into a cream like texture. This may take 7-10 minutes.
- Cool the cream until it reaches room temperature, then store in the fridge.

For the sweetened breadcrumbs:

- Use a food processor to process the dry rusks into crumbs. Set aside.
- Stir together the sugar and water in a large saucepan over medium heat until sugar is dissolved and mixture comes to a boil. It doesn't need to thicken too much.
- Add the dry breadcrumbs, stir to combine, then remove from heat and stir in the rose water and the orange blossom water.

To assemble and garnish:

- Assemble by spreading the breadcrumb mixture into your serving platter, and topping with the chilled cream. Garnish with pistachios and rose petals and clumps of rose petal jam, or however you like!

[For step by step photos and video, click here.](#)



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Sara Lee Chocolate Trifle



Ingredients:

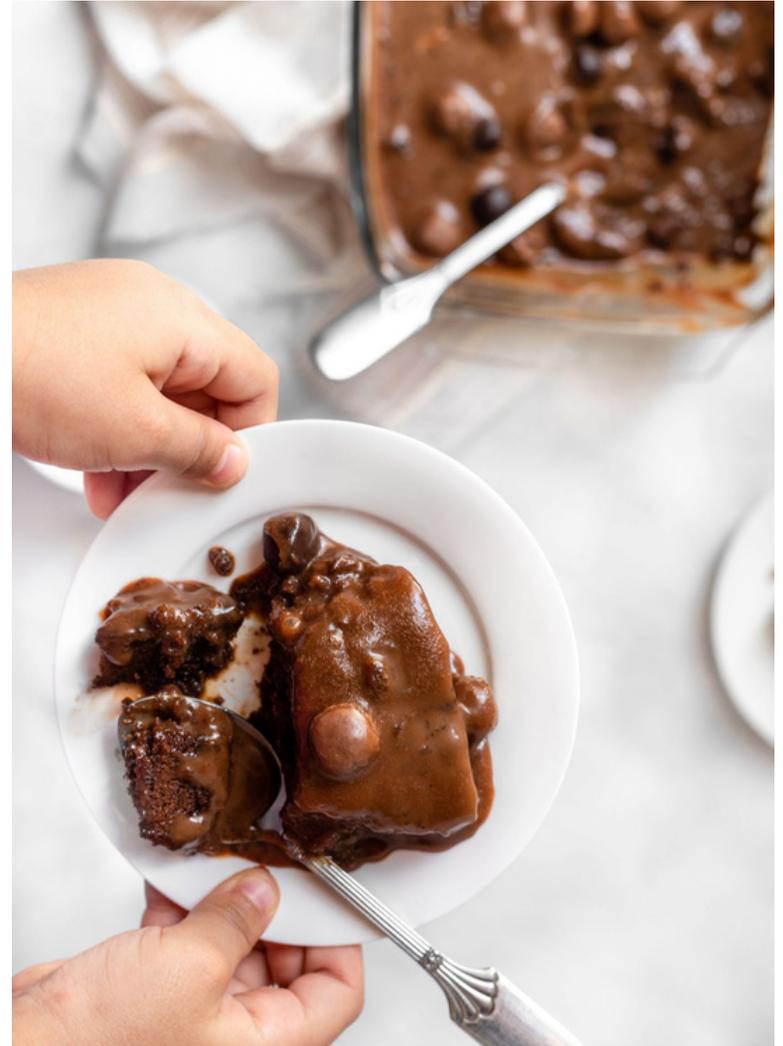
1 ready made chocolate pound cake, like Sara Lee (300g)
6 mars bars (or milky way) 51 g (1.8oz) each bar
1/2 cup heavy whipping cream
1 can nestle cream anything between 6 oz (170g) to 8 oz (225g) is fine!
1 cup warm milk
1 tbsp cocoa powder
handful chopped chocolate topping of your choice, I used digestive nibbles, flake would be great



Instructions:

- Slice the thawed pound cake (shouldn't take long to thaw at all on the kitchen counter) into 1/2inch thick slices, and place the slices in one layer of a pyrex serving dish. You can use anything from a 9×7 inch pan, to an 8×8 inch pan, a round pan, it will all be fine. Fill in any gaps in the cake layer with smaller cake slices.
- Mix together the warm milk and cocoa powder, and spoon the chocolate milk over the cake slices evenly until each slice has been coated with a drizzle of milk. You may have some of the milk mixture left over.
- Make the chocolate cream by melting the chocolate bars with the heavy cream, either in a double boiler or carefully in the microwave. Mix until smooth and combined, then add nestle table cream and mix until combined.
- Pour chocolate cream evenly over the top of the cake slices, and decorate with chopped up chocolate of choice. Refrigerate for several hours or overnight- this is even better the next day!

For step by step photos and video, click here.



Mini Kunafa



Ingredients:

For the kunafa crust:

1 loaf of white sandwich bread, crust removed
(300 g after removing crusts)
1 stick butter, melted (100-110g)

For the sugar syrup:

2 1/2 cups granulated sugar 500 g
1 1/4 cup water 300 ml
squeeze of lemon juice
1 tbsp rosewater
1 tbsp orange blossom water

For the semolina pudding:

3/4 cups milk 175 ml
1/3 cup heavy cream 90 ml
1.5 tbsp sugar
1.5 tbsp semolina pudding
1/2 tsp cornstarch, dissolved in a drizzle of
water
1/2 tsp rosewater

For the cheese filling:

200 g mozzarella cheese, shredded
1 tbsp sugar
1 tsp rosewater

**Kunafa made mini, this is known as kunafa
kazaba (made with toast crumbs) SO good!**



Instructions:

Make the sugar syrup:

- In a medium saucepan, combine the sugar, water and lemon juice. Set on a stovetop over medium high heat. Stir just to combine then let it be. If sugar isn't dissolving you can stir a couple times but as soon as it starts to boil stop stirring.
- Bring to a boil, then reduce heat to low and let it simmer for 10 minutes. Remove from stove immediately once 10 minutes is over. It should have thickened to the consistency of maple syrup.
- Once off the heat, stir in rosewater an orange blossom water, and transfer to a container to cool.

For the semolina pudding:

- In a small saucepan, combine the milk, heavy cream, sugar and semolina. Dissolve the cornstarch in the 1 teaspoon of water and add to the mixture.
- Place over medium-high heat and cook, whisking constantly. Bring to a boil, and continue cooking for about 5-7 more minutes or until mixture thickens into a pudding like consistency. Remove from heat and stir in the rosewater. Allow to cool slightly while you prepare the breadcrumbs.

For the mozzarella cheese:

Mix the mozzarella cheese with the rosewater and sugar. Set aside.

- ***[For step by step photos and video, click here.](#)***

For the kunafa crust:

- Preheat oven to 375 F (190 C).
- Place the toast slices with the edges cut off into a large food processor or blender. If they don't all fit at once, do this in batches. Pulse until fine breadcrumbs form.
- Place breadcrumbs in a medium bowl, pour over the melted butter, and stir until well combined and coated with the butter.

To assemble and bake:

- Lightly grease the cavities of a regular sized muffin tin. You'll probably get around 9 muffins with this recipe.
- Place a few teaspoons of the kunafa crust inside the muffin cavity pressing it down with your fingers to pack it compactly into the bottom and sides of the muffin tin cavity.
- Place a dollop of semolina pudding on the crust, about 1 tbsp full. Sprinkle with another tablespoon of the sweetened mozzarella cheese.
- Sprinkle more kunafa crust crumbs over the top of the cream and cheese until they are covered and press down lightly with your fingers to make sure the inside is well coated.
- Bake for 20-25 minutes or until golden brown. Remove from oven and immediately drizzle each kunafa with sugar syrup. Cool, then use a spoon to gently lift each kunafa out of the muffin pan.
- Serve with extra sugar syrup on the side, and pistachios sprinkled on top.



Znoud El Sit



Ingredients:

For the sugar syrup:

2.5 cups granulated sugar 300g
1 1/4 cups water 300ml
squeeze lemon juice
1 tbsp rose water
1 tbsp orange blossom water

For the cream filling:

2 cups full fat milk
1 cup heavy whipping cream
3 tbsp sugar
1/4 tsp mastic gum
4 tbsp cornstarch (cornflour)
1 tsp rose water
1 tsp orange blossom water

For assembling:

1/2 pack phyllo dough, thawed (about 12 sheets) each package is around
2 tbsp flour
2 tbsp water
1/4 cup vegetable oil for frying

Rolls of phyllo dough, stuffed with fragrant cream, then fried and dipped in sugar syrup.



Instructions:

Make the sugar syrup:

- For the sugar syrup:
- In a medium saucepan, combine the sugar, water and lemon juice. Set on a stovetop over medium high heat. Stir just to combine then let it be. If sugar isn't dissolving you can stir a couple times but as soon as it starts to boil stop stirring.
- Bring to a boil, then reduce heat to low and let it simmer for 10 minutes. Remove from stove immediately once 10 minutes is over. It should have thickened to the consistency of maple syrup.
- Once off the heat, stir in rosewater an orange blossom water, and remove from heat. Pour some in a bowl to use for dipping the finished znoud el sit, the remainder can be stored in the fridge for at least a couple of weeks.

For the cream filling (ashta)

- Make the cream filling by combining the whole milk, heavy cream, sugar, and cornstarch in a small pot. (If using mastic gum, crush it with the sugar by placing the sugar and mastic in a plastic bag and rolling over it with a rolling pin).
- Place over medium heat and begin whisking. After a couple of minutes, the mixture will begin to thicken. Keep whisking for 8 minutes or so, until mixture has thickened to the consistency of a pudding. Remove from heat, stir in rose water, and orange blossom water, then place in a bowl and cool completely.

To assemble:

- Cut the phyllo dough into rectangular strips, about 8×4 inches (20×10 cm).
- Make a T with two phyllo dough strips crossed on top of each other, one vertical and one horizontal (see video).
- Add a heaped tbsp of the cream filling right in the center of the cross and fold over the horizontal bits of the T to cover it.
- Roll the vertical strip from bottom to top to make a cylinder shape.
- Mix together the flour and water, and use this paste as a glue to seal the ends of the cylinder shut so they don't open up when frying.
- Heat the oil in a large deep skillet over medium high heat. Once very hot, fry the znoud el sit, in batches, until golden brown and crispy. Remove to a paper towel lined plate to drain some of the oil, then dip the hot rolls in the sugar syrup. Enjoy hot, garnished with chopped pistachios if desired.

For step by step photos and video, click here.



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Um Ali



Ingredients:

For the pastry:

- 16 oz puff pastry dough, thawed 16 oz (470g) I used 13 squares
- 1 tbsp softened butter
- 1 tbsp sugar for sprinkling

For the milk soak:

- 4 cups whole milk
- 3/4 cup sugar 150 g

Mix- Ins:

- 1/4 cup each cashews, pistachios, dried coconut, and golden raisins

Cream topping:

- 1 cup heavy whipping cream 250 g
- 1 tsp vanilla extract
- 1 tbsp sugar



Instructions:

- Preheat the oven to 390F (200C). Place the puff pastry squares in a single row on a baking sheet. Brush evenly with butter and sprinkle the sugar on top. Bake for 20-25 minutes until golden brown, then set on counter to cool. Leave the oven on.
- Whip the heavy cream by adding the cold cream to the bowl of a mixer along with the vanilla and sugar, and whipping on medium high speed until soft peaks form. Set aside.
- Add the milk and sugar to a medium saucepan over medium heat, stir until sugar dissolves then bring to a boil. Once the milk boils, remove from heat.
- Break 3/4 of the puff pastry into chunks and scatter on the base of a 9×13 inch pan. Add all the nuts and raisins by sprinkling evenly over the pastry surface. Pour all of the hot milk on top.
- Break up the remaining 1/4 of the puff pastry and scatter it evenly on top of the milk. Spread the whipped cream evenly on the top.
- Turn the oven to the broil function, at the same temperature (390F, 200C). Place um ali in the middle rack of the oven and broil for around 10 minutes, watching carefully, until golden brown and bubbly. Sprinkle with additional pistachio if desired, and serve warm.

[For step by step photos and video, click here.](#)



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Tiramisu

Ingredients:

1250 ml heavy cream (whipping cream) 1 cup
1 tsp vanilla
1 creme caramel powder packet, optional (or
caramel flan mix, about 1 oz)
2-3 tbsp sweetened condensed milk
250 g mascarpone cheese 1 cup, about 8 oz
1 pack of ladyfingers 7 oz, 200g
3 tbsp instant coffee or espresso powder
2 cups water
cocoa powder for dusting

My go to tiramisu with the best fluffy cream. The dish finishes in a flash!



Instructions:

- In the bowl of an electric mixer, add the heavy cream, vanilla extract, creme caramel powder, and condensed milk. Use the whisk attachment and beat on medium high until stiff peaks form.
- Add the mascarpone cheese and mix on medium speed until well combined, thick, and fluffy.
- Dissolve the instant coffee or espresso powder in the water. It doesn't need to be that hot, but if you used hot water, cool the prepared coffee before using.
- Dip the ladyfinger biscuits one at a time into the coffee mix briefly until the ladyfinger has just gotten wet. Layer one layer of dipped biscuits on the base of your serving dish.
- Spread half of the mascarpone cream on the ladyfingers until even. Dip the remaining half of the ladyfingers in the coffee like above, then layer a second layer of ladyfingers on top of the cream.
- Top the second layer of ladyfingers with the remainder of the cream. Spread out evenly with a rubber spatula. Dust with cocoa powder evenly, then chill for at least 3-4 hours or preferably overnight.

For step by step photos and video, click here.



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Maamoul Mad



Ingredients:

For the dough:

- 2 cups coarse semolina flour 340g
- 1 cup fine semolina flour 160g
- 2 tbsp granulated sugar 30g
- 1/2 tsp instant dry yeast
- 1/2 tsp ground mahleb see recipe notes*
- 1 cup ghee or clarified butter 210g , see recipe notes**
- 2 tbsp rose water
- 2 tbsp orange blossom water

For the filling:

- 600 g date paste (2 packed cups)
- 1 tsp rose water
- 1 tsp orange blossom water
- 1/2 tsp ground mahleb
- 1/4 tsp cinnamon powder
- pinch nutmeg

The delicious taste of traditional date maamoul made much easier in bar form



Instructions:

For the dough:

- In a large bowl mix the coarse semolina and fine semolina, sugar, yeast, and ground mahleb.
- Add the clarified butter and rub the mixture together with the palm of your hands until mixture is fully combined.
- Cover in plastic wrap and let it sit on the kitchen counter overnight or at least 2 hours to allow the semolina to absorb the ghee.
- After resting the dough, add the rose and orange blossom water, mix and cover with plastic wrap for another hour. Meanwhile, make the filling.

For the date filling:

- Mix together all filling ingredients with your hands, kneading until fully combined, set aside.

[For step by step photos and video, click here.](#)

To assemble:

- Once dough and filling are ready, heat the oven to 350 F (180C). Grease a 9×13 pan with a little ghee.
- If semolina dough is too crumbly add 1-2 tbsp of water and mix to combine. Divide the dough in half, and roll out each half to the size of the 9×13 pan. Transfer one layer of dough to the prepared pan and press into place.
- Roll out the date filling into the same size, and place it on top of the dough in the pan
- Roll out the second half of the dough, and place on top of the dates.
- Using a sharp knife, cut diagonal slices 1.5 inches apart, cutting all the way to the bottom of the pan. Cut the opposite side to make diamonds .
- Bake 30 min or until top is light golden and edges are golden brown. Cool completely before removing from pan. Dust with confectioners sugar (icing sugar) before serving!



Chai Karak



Ingredients:

4 tbsp white sugar 50 g
4 cups hot water
2 tbsp loose black tea or 3 tea bags, like lipton red label or english breakfast
6 pods whole cardamom
3 whole cloves
pinch saffron threads (like 5-6 threads)
3 slices of whole ginger root, or pinch of ginger powder optional
2/3 cup evaporated milk 170g

My perfect karak, after lots of research Warm, comforting and with just enough spices.



Instructions:

- In a medium saucepan over medium heat, add the sugar. Let the sugar melt and caramelize without stirring or disturbing it. Once it has turned a golden caramel, slowly stream in the hot water. (If some parts of the sugar clump and harden, don't worry they'll melt as the water boils).
- Add the tea, the cardamom, cloves, saffron, and ginger. Boil for 5-7 minutes or so until spices are fragrant, then add the evaporated milk.
- Lower the heat slightly until tea is at a steady, low simmer. Simmer for 8-10 minutes until tea thickens slightly.
- Transfer the tea to a tea pot, using a strainer while pouring so you can separate the tea leaves and spices.
- Enjoy hot! Utter comfort.

[For step by step photos and video, click here.](#)



Mint Tea

Ingredients:

- big handful mint leaves about 4-5 sprigs
- 4-5 cups water
- pinch saffron threads, just a few
- 1 tbsp sugar or honey, optional

This fragrant mint tea is soothing and comforting and helps with digestion!



Instructions:

- Instructions
- Add the mint leaves, saffron and sugar to a pot along with the water and bring to a boil. Stir. Once the water boils, remove from heat and cover.
- Let the mixture steep, covered for about 10-15 minutes before enjoying.

For step by step photos and video, click here.



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