

## Qatayef

County of Origin: Syria | Contributed by: Maria Al Louaissi

This is a desert snack recipe, and is a cross between a mini crepe, and mini pancake.  
It is a popular dish all year round, but especially during Ramadan.

### INGREDIENTS:

#### Dough Ingredients:

- ½ cup of semolina flour (cream of wheat)
- 1 cup flour
- 2 cups water
- ½ cup whole milk
- 1 tsp yeast
- ½ tsp baking powder
- 1 tsp sugar
- ½ tsp salt
- 1 tbsp butter (optional for cooking)

#### Filling Ingredients:

- 2 cups (500g) of ricotta cheese
- ¼ cup of pistachios, shelled

#### Cold Syrup Dip:

- ½ tsp lemon salt (citric acid)
- 1 cup of water
- 2 cups of sugar
- 4 pods of coriander or tsp rose water

**Prep Time:** 30 mins.

**Cook Time:** 30mins

Recipe makes 5 servings.

### UTENSILS

- Knife
- Cutting board
- Frying pan
- Saucepan
- Saran wrap
- Cloth
- Whisk
- Bowl

### INSTRUCTIONS

1. Shell and crush pistachios and set aside.
2. Mix all dough ingredients together in order and whisk until smooth.
3. Cover with plastic or cloth and leave at room temperature for 30 minutes.
4. Make mini pancake shapes by pouring into frying pan. (Optional: place butter in pan beforehand)
5. Do not flip over, when dough bubbles take out of the pan and place on a cloth to cool down. Ensure cooked qatayef is still warm, so you can pinch it together one side of the round mini pancake, so it sticks together to make a cone shape.
6. Fill with ricotta cheese, place on plate and decorate with crushed pistachios.

#### Syrup:

1. Mix sugar and water in a saucepan and heat until boiling.
2. Add lemon salt and coriander pods, if using.

Enjoy!