

DESSERT

Layali Lubnan





# *Lebanese Nights*

***Layali Lubnan*, in Arabic "the nights of Lebanon" is a simple and very fresh dessert. An ideal dish to amaze your guests at the end of a summer dinner!**

The origins of the dish are Lebanese, as emerges from the name of the dessert itself, which would refer to the sleepless nights of Lebanon, but it is very widespread and loved throughout the Middle East.

It is a semolina-based dessert, very fragrant and very tasty. You can serve Layali Lubnan in cups/ shots or you can lay the pudding on a tray and then cut it into pieces.

# Layali Lubnan



Easy



50 min



6 pax

## Ingredients

- 1300 ml **milk**
- 8 spoons of **semolina**
- 300 ml **Keshta\*** **cream**
- 3 spoons **cornstarch**
- 2 spoons **rose water**
- 50 g **sugar**
- 150 g minced **pistachio**

### FOR THE SYRUP:

- 1 glass of **water**
- 2/3 tablespoons of **rose water**
- 1 glass of **sugar**

\*As an alternative to this type of Arab cream you can prepare it yourself with 500 ml of milk, 300 ml of whipping cream and three tablespoons of corn starch.

## Preparation

1. Cold mix 1l of milk, the semolina, stirring constantly in order to avoid the formation of lumps, 50g of sugar, and 2 tablespoons of rose water, then bring everything to a boil. When the semolina is cooked, put it in the fridge to rest for 1 hour in a high-sided baking dish or directly in bowls or glasses.
2. While the semolina is cooling, pour 300 ml of Keshta 300 ml of milk with 3 chucchiai of cornstarch and boil it for a few minutes to thicken and become creamy. Then let it cool.
3. Meanwhile, prepare the syrup in a saucepan by boiling the water, rose water and sugar.
4. Finally spread the cream on the solidified layer of semolina, pour the syrup over the entire surface and sprinkle with the chopped pistachio.

