

## CREAM OF WHEAT PORRIDGE // POGEGHABOUR, MAMOUNIEH

6 tablespoons unsalted butter  
1 cup cream of wheat (farina)  
3/4-to-1 cup sugar  
2-to-4 cups hot water  
1/4 cup pine nuts  
cinnamon, to taste

white brined cheese, unsalted or low-salt, cubed or thinly sliced  
ka 'ak (sesame street bread), lightly toasted

Melt butter over low heat, add pine nuts and toast for just under a minute. Add cream of wheat and stir cook on medium heat until golden and lightly browned; you need to stir the farina the whole time.

Meanwhile, mix hot water and sugar to dissolve. When farina is ready, add sugar syrup and cinnamon as you stir continuously with a wooden spoon. Mix until lump free. Bring to a gentle boil on low for a minute. Cover, turn off heat and set aside 2-to-5 minutes until set to your liking.

Serve immediately arrange cheese at bottom of bowl, top with porridge and garnish with extra cinnamon. When cheese melts, scoop porridge into lightly toasted ka'ak (sesame street bread) and enjoy.