

## CLOTTED CREAM & PHYLLO DOUGH PARCELS

### Warbat bil Ashta, Shaabiyat

for cream custard:

3 cups milk, plus an additional 1/3 cup  
1 1/2 cups heavy cream  
a small pinch of ground mastic  
1 tablespoon granulated white sugar  
6-to-8 tablespoons cornstarch  
1/4 cup coarse white semolina (farina)  
1 1/2-to-2 tablespoons orange blossom water  
1 1/2-to-2 tablespoons rose water

for simple sugar syrup:

1 1/2 cups water  
2 cups granulated white sugar  
1 teaspoon lemon juice  
1 teaspoon orange blossom water  
1-to-2 tablespoons cold unsalted butter, cubed

one 16-oz box store bought phyllo dough, thawed  
clarified unsalted butter  
canola oil  
pistachios, coarsely ground  
red candied orange blossom jam (zahr el laymoun)

Prepare clotted cream custard. Into a heavy-bottomed saucepan add 3 cups milk, heavy cream, mastic and sugar. Bring to a gentle simmer and cook until sugar crystals dissolve. Slowly add semolina as you stir with a spoon.

In a small bowl whisk together 1/3 cup milk and cornstarch until smooth. Mix into hot cream as you whisk. Cook on medium-low heat, stirring continuously, until custard is hot, thickened and bubble craters start to form on top. Remove from heat and mix in both orange blossom and rose waters.

Transfer cooked cream custard into a bowl and cool, uncovered, for about an hour give it a gentle stir every 15 minutes. Cover with plastic wrap touching surface and refrigerate until set.

Prepare simple sugar syrup. Combine water, sugar and lemon juice and cook on medium heat, unstirred, until sugar almost dissolves. Stir by swirling pan, bring to a boil, swirl pan once more and simmer (gentle bubbles) 9-to-15 minutes until liquid turns into syrup. Cover pan with lid during the last one or two minutes of cook time this allows steam to dissolve sugar crystals stuck to sides of pan. Add orange blossom water and cold butter cubes and gently stir until thoroughly incorporated. Set aside to cool to room temperature.

Assemble dessert. On a clean working surface, stack 10 sheets of phyllo dough on top of each other brushing each layer with a mixture of half butter and half oil. Cut stacked sheets into 12 squares. Place about a tablespoon of clotted cream onto each square and fold dough over forming a triangle. Transfer assembled pastries onto a greased pan and brush tops with butter/oil.

Bake in a preheated 400F oven for 6 minutes then reduce temperature to 375F. Brush tops once more with butter/oil and bake for another 5-8 minutes until golden. Remove from oven and immediately drizzle with simple sugar syrup. Garnish with pistachios and orange blossom jam.