



Lena's Mahalabia

Ingredients

4 cups whole milk
6 tbsp corn starch
6 tbsp water
1 cup sugar
1/2 tsp rose water
or orange blossom water

Optional

fresh berries
mint
pistachio
pomegranate
dates
cardamom

In a small bowl, mix the corn starch with 6 tbsp of water. Set aside.

Over medium heat, slowly bring milk to a boil, whisking constantly.

Once the milk starts to boil, slowly stir in sugar, whisking constantly while scraping down sides of the pot.

Return to boil, gradually add in corn starch water mixture, whisking constantly.

Continue whisking until it thickens to the consistency of cake batter. Remove from heat, add rose or orange blossom water and stir.

Pour into individual bowls and refrigerate overnight. The finished product should be the consistency of Greek yogurt.

Top with any of the following: fresh berries and mint, pistachios and pomegranate, or chopped dates and cardamom.

Sahtain!