



Recipe for Qatar

Algeemat

2 cups of flour

2 tablespoons of powdered milk

1 large spoon of sugar

1 large spoon of yeast

2 large spoons of custard

1/4 spoon of saffron

1/4 spoon of cinnamon

2 cups of milk

1 cup of warm water

A pinch of salt

Cooking oil

Syrup

Put all of the ingredients into a bowl (except for the cooking oil) and mix to produce a dough-like substance.

Leave to rise for about an hour.

Roll the dough into small balls.

Fry the balls in a pan of oil until they are golden color and crisp.

Drain, cover in syrup, and they are ready to eat!