



Posted on 14 July 2013
by Ginnee

Umm ali

Ingredients

5 jumbo croissants

Handful raisins

Handful pistachios

750ml milk

250ml cream

Can sweetened condensed milk

3rd cup rose water

Preparation Time

10

min

Preparation

- 1 In a pot put milk, cream, condensed milk. bring to boil. Meanwhile tear croissants into pieces into an oven proof dish. Scatter nuts and raisins over top.
- 2 Once milk mixture is boiling, add rose water.
- 3 Pour over croissants. Put in hot oven till golden on top.
- 4 I challenge you to taste nicer umm ali, really!

Cooks Note

Preparation time: 10 minutes

Recipe by Ginnee from EW Forum
