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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