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Perfect This Classic Umm Ali Recipe



Ingredients

1 pack (10 small square slices) puff pastry
4-5 cups milk
1/2 to 2/3 cup sugar (depending on how sweet you like it to be)
1 teaspoon (5 ml) vanilla
1 teaspoon (4 grams) cinnamon
1/4 teaspoon (1 gram) cardamom (optional)
1 envelope powdered whipping cream. If you don't have powdered whipping cream just replace half a cup of the milk with half a cup of whipping cream, don't whip the cream just add it in liquid form (it is meant to add to the flavor not volume).
125 ml (1/2 cup + 1 tablespoon) double cream
1/4 cup (57 grams) slices almonds
1/4 cup (57 grams) walnuts
1/4 cup (57 grams) pistachio
1/4 cup (57 grams) sultanas
1/4 cup (57 grams) shredded coconuts

Preparation

- 1 Take the puff pastry out of the freezer 2 hours before using them and allow to defrost.
- 2 Center your oven rack, heat the oven to 220C.
- 3 Place the puff pastry slices on a baking sheet and then place them into the oven for 5-10 minutes (you want them to be puffed up and golden brown).
- 4 Take them out of the oven and allow to cool.
- 5 In a pot add the milk, whipped cream powder, sugar and spices. Allow to come to a gentle simmer.
- 6 Add the vanilla, cream and take off the heat.
- 7 Break the puff pastry into small pieces and place half the amount in a backing dish.
- 8 Sprinkle the nuts and coconut.
- 9 Top with the other half of puff pastry crumbs.
- 10 Slowly add the milk mixture, one ladle at a time to the dish with puff pastry and nuts until the milk fully covers the puff pastry.
- 11 Allow to rest for 10 minutes, you'll notice that the puff pastry absorbs some of the milk. Add milk again until it covers the puff pastry.
- 12 Bake on the central rack for 15 minutes at 220 C.

13 Place under the broiler for a couple of minutes to get a golden top.

Cooks Note

(Source)
