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Posted on 21 April 2021  
*by Clarice*

# Umm Ali Dessert by Chef Hassan Al Naami



## Ingredients

4 Cups Puff pastry sheet  
1 Cups Sugar  
1 Cups Whipping cream  
4 and 1/2 Cups Milk  
1 Tbsp Rose water  
3 Tbsp Pistachios  
3 Tbsp Almond sliced  
3 Tbsp Raisins  
1 Tsp Cinnamon powder

Servings

4

Person

Preparation Time

1

hr

30

min

## Preparation

- 1 Place the puff pastry sheets on the tray. Then take a fork and prick the sheets with it. Bake in a pre-heated oven at 180 degree Celsius till crisp. Take it out and keep at room temperature.
- 2 Boil milk in a deep-bottomed pan, add sugar and rose water to it. After boiling, turn off the stove and let the milk cool down at room temperature.
- 3 Then grease a cake mold with butter and place baked puff pastry randomly in the mold. Afterwards, pour the boiled milk into the mold and add the raisins and cinnamon, then add on top the whipped cream.
- 4 Bake in a pre-heated oven at 180 degree Celsius for about 15 minutes. Take out from the oven and garnish with pistachio, almond and cinnamon.

## Cooks Note

**Chef Hassan Al Naami** brings with him a decade worth of experience at **The Ritz-Carlton**,

**Dubai**, where he has been bringing to life the culinary secrets from his kitchens. As the Executive Sous Chef of the resort, he now oversees the day-to-day operations at **Amaseena (@amaseena\_dubai)**, including crafting the menus and guiding his team to prepare exceptional Middle Eastern delights. With a bright smile and his favorite Mandi dish ready to serve, he is often seen striking hearty conversations with our guests.

Bedouin-inspired tents, a star-filled sky and the sounds of live Arabic music create a sense of desert romance at Amaseena. Spark your imagination and palate at this Marina restaurant with a nightly buffet featuring Middle Eastern favorites and themed nights every Wednesday and Thursday. Guests can get acquainted with the aromas and flavours native to this region by enjoying family-style hot and cold mezze platters and dessert platter of Arabic sweets served to the table. All complemented by additions including Arabic coffee and Moroccan tea.

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