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by Clarice

Layaly Lubnan by Chef Hassan Al Naami



Ingredients

FOR SYRUP:

1/2 Cups Sugar
2/3 Cups Water
2 Tbsp Rose Water or Orange Blossom
2 Tbsp Lemon Juice

FOR CUSTARD:

1/2 Cup of Semolina
1/2 Cup of Sugar
4 and 1/2 Cups of Full Fat Milk
2 and 1/2 Tbsp Rose Water or Orange Blossom
1/2 Tbsp Vanilla extract
1 Tsp Salt

FOR CREAM:

1/2 Cup of Full Fat Milk
1 and 1/2 Cups of Heavy Cream
1 Tbsp Cornstarch
2 Tbsp Sugar

FOR DECORATION:

Toasted Pistachios

Servings

4

Person

Preparation Time

1

hr

30

min

Preparation

- 1 CUSTARD: In a pot combine all custard ingredients except vanilla extract. Place over medium heat and bring to a boil, stirring occasionally.
- 2 Reduce the heat to low and keep cooking, stirring occasionally until the mixture thickens which will take about 10 minutes.

- 3 Turn the heat off, add vanilla extract and stir. Pour the batter into a greased 9X13-inch (22*32cm) pan. Allow to cool while making the cream.
- 4 CREAM LAYER: In a small bowl, whisk milk and cornstarch until there's no lumps. Set aside. In a small saucepan place heavy cream, sugar and bring to a boil.
- 5 Reduce to medium-low heat, pour in milk mixture and stir until thickens. Pour over the semolina custard layer and spread evenly. Let cool to room temperature, cover and then refrigerate for at least 4 hours.
- 6 SYRUP: In a small saucepan bring to a boil sugar, water, lemon juice and rose water or orange blossom. Let boil for 5-7 minutes. Remove from heat and set aside until ready to serve.
- 7 SERVING: Sprinkle chopped pistachios on top of the cake. When ready to serve, cut to squares or personal portions and drizzle with syrup.

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-day to 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 mezzeh platters and dessert platter of Arabic sweets served to the table. All complemented by additions including Arabic coffee and Moroccan tea.
