



HOW TO MAKE

QATAYEF ASAFIRI

Learn how to make Qatayef Asafiri, a popular Arabic Ramadan dessert! These small pancakes are filled with creamy filling, smothered in with sugar syrup or honey, and folded part way to create a beak-like shape. That's actually how they got their name - "asafiri" means "little birds"!



FIRST THINGS FIRST:

PARENT/GUARDIAN SUPERVISION REQUIRED!

Whenever you're having fun in the kitchen, make sure you have an adult to help you stay safe while you cook.

INGREDIENTS:

FOR THE SYRUP:

- ½ cup Granulated Sugar
- A Squeeze of Fresh Lemon Juice
- 1 TSP Orange Blossom Water

FOR THE BATTER:

- 1 cup All-Purpose Flour
- ¼ cup Semolina Flour
- 1 TBSP Sugar
- ½ TSP Instant Yeast
- ½ TSP Baking Powder
- ¼ TSP Baking Soda
- ¼ TSP Ground Mahlab (optional)
- ¼ TSP Orange Blossom Water

FOR THE FILLING:

- 1 cup Mascarpone or Ashta
- ½ cup Heavy Cream
- 3 TBSP Confectioners' Sugar
- 1 TSP Orange Blossom Water
- ¼ cup Unroasted, Unsalted Pistachios



START COOKING ON NEXT PAGE



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HOW TO MAKE THE SYRUP

- 1 This special syrup is called qatar. To make it, heat sugar, lemon juice, and ¼ cup water in a small saucepan.
- 2 Bring to a boil, then lower the heat and simmer for 5 minutes until it's thickened.
- 3 Set it aside to cool completely, then stir in ½ teaspoon orange blossom water and ½ teaspoon rose water. There's your syrup!

HOW TO MAKE THE BATTER

- 1 With the help of a grown-up, add 1 cup flour, ¼ cup semolina flour, 1 tablespoon granulated sugar, ½ teaspoon instant yeast, ½ teaspoon baking powder, ¼ teaspoon baking soda, and a ¼ teaspoon orange blossom water (optional) to a blender or food processor.
- 2 Add in 1 ½ cups water to the dry ingredients, then blend or process until smooth. The batter should look kinda like melted ice cream in terms of consistency.
- 3 You're done for now! Set the batter aside and let it rest for 15 minutes.



HOW TO MAKE THE FILLING

Note: Instead of ashta, the creamy filling that is used in the Arab world, you could use (or we chose to use) mascarpone cheese.

- 1 Place mascarpone, heavy cream, confectioners' sugar, ½ teaspoon orange blossom water and ½ teaspoon rose water in a small bowl.
- 2 Use a handheld electric mixer to whip into stiff peaks. Refrigerate until ready to use!

GET READY TO ASSEMBLE!

- 1 First, cook up the qatayef. Place a medium nonstick pan over medium heat until hot. Mix the batter to ensure it's smooth, then pour separate 1-tablespoon portions of batter into the pan.
- 2 Cook qatayef until the entire surface is covered in small bubbles, about 30-45 seconds.
- 3 Transfer each cooked qatayef to a large tray lined with a dish towel, then give the qatayef their signature shape by pinching the edges of one end to seal them together.
- 4 Using a teaspoon or piping bag, fill each qatayef with cream. Optional: dip the open end of the qatayef in ground pistachios!
- 5 Drizzle your filled qatayefs with syrup, serve and ENJOY!

