



Walnut Orange Blossom Filled Easter Biscuits

Ma'amoul

you will need a ma'amoul mould or semi circle shaped mould
(available from Middle Eastern Food Stores in Rockdale or Greenacre)

Ingredients - Biscuit

3 cups (480g) fine semolina
250g unsalted butter (softened to room temperature)
1/2 teaspoon white sugar
2 tablespoons orange blossom water (essence)
1 teaspoon dry yeast
1/4 cup (60ml) milk
pure icing sugar for decoration on top

Ingredients - Filling

1 cup (120g) coarsely chopped walnuts
1 tablespoon orange blossom water
1/4 (55g) cup white sugar

Method- For the Biscuit

1. In a large bowl combine semolina, softened butter, sugar and mix together with your fingertips until the butter is completely combined with the other ingredients. Cover with cling film and leave to rest for 1 hour.
2. Once rested add yeast, milk, orange blossom water to the dough and mix together. Knead for a few minutes. Cover again and leave to sit for another 30minutes.
3. Preheat oven to 220 degrees celsius and make the filling.

Method- For the Biscuit

1. Combine all filling ingredients in a bowl and set aside.

Assembling the Biscuits

1. Go back to the biscuit dough and knead for 5 minutes until it comes together.
2. Take approximately 1 tablespoon of dough into the palm of your hands and roll into a ball. Then press a hole in the centre with your thumb and create a cavity for the filling. Don't go all the way down to the bottom. Leave a few mm thickness on the bottom.
3. Add 1 teaspoon of the walnut filling to the cavity and seal with your fingers.

4. Roll into a ball and flatten slightly (if you don't have a mould).
5. If you do have a mould press the dough into the mould then turn and tap it out onto a baking tray (ungreased and unlined).
6. Bake at 220 degrees celsius for approximately 15 minutes until lightly coloured golden brown. Transfer to a cooling tray and once completely cool sprinkle with icing sugar using a sieve..
7. Store in an airtight container for up to 2 weeks. Enjoy with coffee or tea.

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