

Sawabi Zainab



Ingredients:

1 ½ cup flour
1/3 cup semolina
1/3 cup clarified butter
1 tablespoon yeast
¾ cup water
1 ½ table spoon sugar
Oil for frying
Sugar syrup (cold).

Directions:

Mix flour and semolina in a deep pot.
Add butter (hot) and mix it well together.
Place yeast in a warm water with sugar till dissolve .Add the yeast mixture to the flour mixture.
Add the water and mix it well until you got firm dough, leave to rest for 10 minutes, roll out and cut into a small finger's shape. Press on each finger on a grater to take the curved shape with the groves of the grater.
Fry in a hot oil.
Remove from fryer and place on a kitchen towel, dip in the syrup. Remove to get rid of excess syrup and serve