



## Date makroudhs

**ingredients:** 250 g medium semolina • 200 g fresh stoned dates • 250 g honey • 1 pinch salt • 2 teaspoons cinnamon • 25 cl butter • 10 cl orange flower water

### Preparation

Process the dates, cinnamon and 2 tablespoons of orange flower water in the cutter bowl of your R2. Set aside.

Combine the butter and semolina, sprinkle with orange flower water and work the mixture in the same way as for couscous.

Dilute a pinch of salt in a little water and finish working the dough with your fingertips, without kneading it.

Roll the dough into a sausage shape, 20 cm long and 3 cm in diameter.

Make a hollow along the middle and lay a thin strip of date stuffing along it. Draw up the edges of the semolina paste to cover the stuffing.

Flatten the dough slightly. Cut into diamonds and fry in hot oil.

Drain and dip in melted honey.