Mhalaya or Kushk Al Fukaraa (Syrian Milk Pudding)

Meal Type: Country of Origin: Preparation time: Cooking time: Type: Difficulty: Dessert Syria 10 minutes 1 Hour Vegetarian Easy 🛠













COME DINE WITH US

Mhalaya or Kushk Al Fukaraa (Syrian Milk Pudding)

Ingredients

3.5 L	Milk (full cream)
500g	Sugar
125g	Butter
0.5 tsp	Salt
250g	Corn flour
3 cups	Water
l tsp	Vanilla Powder
3 tbsp	Orange Blossom Water

Tools

Pot / Bowl

Optional

Cream Pistachio nuts

Method

Place stove on high temperature.

Put 3.5L milk into pot on the stove and bring to the boil.

Add sugar and salt to the milk.

Place the corn flour in a bowl and add the water, mix them together until all the corn flour is dissolved and then add to the milk.

Turn the temperature down to low and stir continuously.

Add the vanilla powder and blossom water then continue mixing for 2 minutes.

Turn the stove off and leave until it is cold. Once cold, place it in the fridge.

When serving you can add cream and nuts on top.

Your cooking notes