

Mouhallabieh (orange blossom flan)

Ingrédients

- 800g whole milk
- 50g cornstarch
- 120g granulated sugar
- 40 to 50g orange blossom water according to your taste

Préparation

1. For those who may not know, mouhallabieh (or mouhallabié) are Lebanese desserts, a kind of small milk flans flavored with orange blossom.
2. The recipe is extremely simple; the most complicated part will be waiting for it to cool before tasting it. This dessert is often served with a sugar syrup, but I chose to keep it simple (and less sweet) by just adding whole pistachios that pair so well with the scent of orange blossom.
3. Ingredients : I used Koro pistachios: code ILETAITUNGATEAU for 5% off everything on the site (not affiliated).
4. I used the best orange blossom, the one from Norohy by Valrhona: code ILETAITUNGATEAU for 20% off everything on the site (affiliated).
5. Preparation time: 15 minutes + cooling time
For about ten small pots: Ingredients : whole milk cornstarch granulated sugar 40 to orange blossom water according to your taste A few pistachios
Recipe : Mix (cold, it's important, otherwise you will have lumps) using a whisk the cornstarch, milk, and sugar in a saucepan.
6. Thicken over medium heat while constantly stirring (like for a pastry cream).
7. When the cream comes to a boil, continue cooking for about 2 minutes, then add the orange blossom water and pour it into pots or individual glasses.
8. Let it cool completely in the refrigerator, then add a few pistachios and enjoy!