



BEHACO

What to Cook for Iftar?

21 Recipes to Enjoy
During Ramadan
(or Anytime!)

Your family is gathered around the table.

You have prepared a delicious variety of meals. To you, cooking is more than a meal; it is a passion, an art, and a way to tell your loved ones that you care about them.

These are the moments that make cooking something special, and we want you to enjoy them and create cherished memories.

Behaco has collected recipes for you to try, inspired by the rich flavors of Mediterranean and international cuisine.

This collection of recipes allows you to share your passion for cooking with your family, bringing you closer together with each delicious bite.

Whether you cook for fun or professionally, these recipes will get you compliments, satisfaction, and a full stomach!





Index:

Family Favorites: Flavorful Recipes for Gatherings02

- Lebanese Kafta Kebabs03
- Quick & Simple Beef Sambousek04
- Bechamel Pasta Bake05
- Crispy Lebanese Falafel06
- Spinach Stew07
- Easy Traditional Spanish Paella08
- Shish Barak09
- Rez 3a Djej (Chicken Over Rice)10
- Chicken Quiche11
- Lahm Be Ajin12

Delicious Heart-Warming Soups13

- Middle Eastern Chicken Soup14
- Creamy Cauliflower Soup15
- French Onion Soup16
- Carrot Soup17
- Lebanese Lentil Soups18

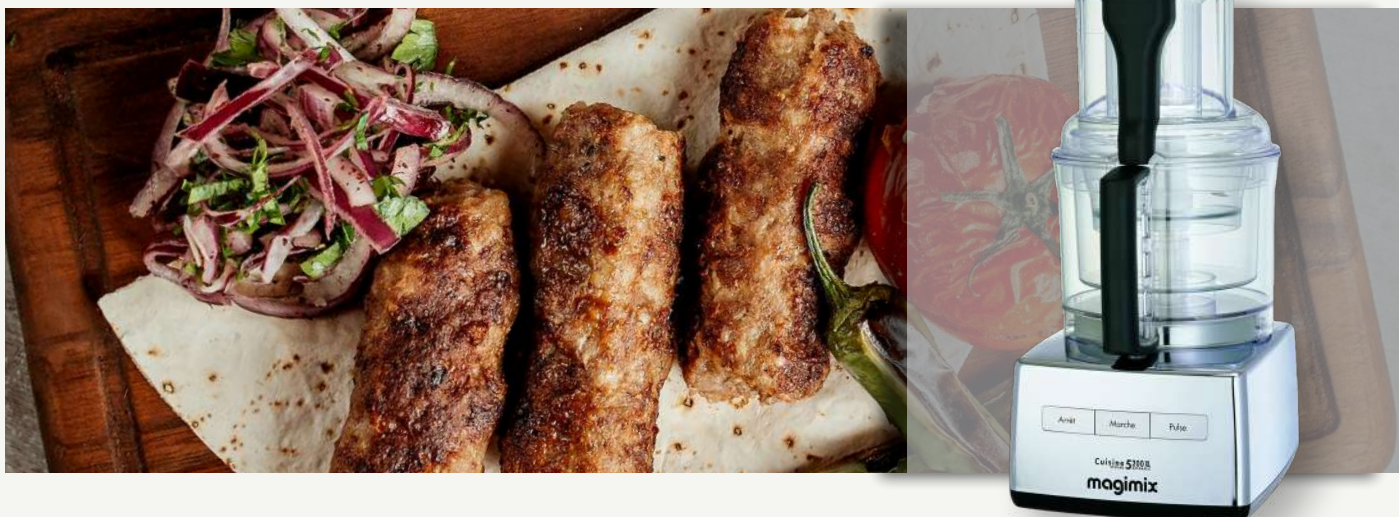
There is Always Room for Deserts!19

- Banana Dates Smoothie20
- Homemade Kunafa Recipe21
- Ashta Ice Cream22
- Lebanese Homemade Osmalieh23
- Date Paste Maamoul24
- Lebanese Rice Pudding25



Family Favorites

Flavorful
Recipes for
Gatherings



Lebanese Kafta Kebabs



Prep Time
20-25 mins



Cooking Time
5-8 mins



Total Time
30-40 mins



Servings
6 People

Ingredients:

- 1 ½ kgs ground beef, 80% meat /20% fat content (or you can go for ground lamb, chicken, turkey, or vegetarian options)
- 2 grated onions (preferably yellow onions)
- 3 garlic cloves
- 1/2 a cup fresh, finely chopped parsley
- Fresh mint, finely chopped, plus more for finishing
- Salt and black pepper
- 1 teaspoon sumac and cinnamon
- 1/2 teaspoon crushed dried mint
- 2-3 tablespoons extra virgin olive oil

How to Make:

1. Set up your **Magimix Food Processor**
2. Add the mint and parsley and blend for a few seconds
3. Cut the onion into large chunks and add to the food processor
4. Pulse 5 times
5. Add your ground beef and pulse until well combined
6. Add olive oil and spices
7. Use your hands to blend evenly and refrigerate for at least one hour
8. Shape the kafta by forming oblong shapes around skewers. Soak wooden skewers in water before use to prevent burning
9. Grill the kafta on medium heat, oiling the grates to prevent sticking. Cook for 3 minutes on each side or until meat reaches 135°F
10. Remove from the grill, brush with olive oil, and sprinkle with fresh mint before serving

Serve with Hummus, Biwaz (onions, sumac, parsley), and yogurt.





Quick & Simple Beef Sambousek



Prep Time
15 mins



Cooking Time
15 mins



Total Time
30 mins



Servings
20-25 pieces

Ingredients:

Pre-made Sambousek dough
(time-saver!)

- 700 g ground beef
- 2 onion, diced
- 2 teaspoons salt
- 2 teaspoons allspice
- 1 teaspoon black pepper
- 4 teaspoons debes el remmen
- 3-4 tablespoons olive oil

How to Make:

1. Heat your olive oil in a pan (**Alza Noblesse pot** is a great option for large meals as it is designed for large families)
2. Cook your ground meat until brown
3. Add your diced onion and saute for around 5 mins
4. Add your spices
5. Drizzle in debes el remmen
6. Turn off the heat and allow it to cool for easier handling
7. Place 1 tbsp of the meat filling into each Sambousek dough piece and roll it to your liking
8. Wet and press the edges for better sealing
9. Brush with a thin layer of vegetable oil
10. Preheat oven to 350°F (175°C)
11. Cook for 10 – 15 mins until golden brown
12. Enjoy!





Bechamel Pasta Bake



Prep Time
20 mins



Cooking Time
15 mins



Total Time
35 mins



Servings
4-6 People

Ingredients:

- 500 g Penne pasta
- 700 g ground beef
- 1 tbsp vegetable oil
- 1 onion, diced
- 1 ½ teaspoon all spice
- 1 teaspoon cinnamon
- 1/2 teaspoon black pepper

Bechamel Sauce:

- 1 cup flour
- 1 cup butter
- 1 L milk (room temperature)
- 1 cup chicken stock
- 1/2 teaspoon salt
- 1/2 teaspoon black peppe

How to Make:

1. Pre-heat oven to 200°C
2. Cook your pasta in boiling water according to package instructions
3. Cook onion with vegetable oil until softened and add meat – cook until browned
4. Add your spices and stir until fragrant and set aside
5. For the Bechamel, melt the butter over medium heat
6. Add flour 1 tbs at a time and whisk continuously
7. Pour milk while stirring continuously
8. Add chicken stock and allow it to thicken a bit
9. Mix your pasta with one cup of Bechamel and pour it into your **Alza Plat Four**.
10. And serve!





Crispy Lebanese Falafel



Prep Time
20 mins



Cooking Time
10 mins



Total Time
30 mins



Servings
6 People

Ingredients:

- 500 g canned chickpeas
- 3/4 cup parsley stems removed
- 1 large onion quartered
- 4 garlic cloves
- 1 tbsp salt
- 2 teaspoons cumin
- 2 teaspoons coriander
- 1 teaspoon black pepper
- 1 teaspoon baking powder
- Oil for frying

How to Make:

1. Place your strained chickpeas in your **Magimix XL 5200**
2. Blend until you reach a grainy, sand-like consistency
3. Add parsley, onion, garlic, salt, cumin, coriander, and black pepper
4. Blend until it turns into a paste, scraping down the sides as needed
5. Refrigerate for 1 hour to set
6. When ready to make, sprinkle with baking powder and mix until incorporated
7. Form falafel balls with 1-2 tbsp of the mixture
8. Fill your **Alza Noblesse pan** with oil
9. Fry on medium heat for 2-3 mins per side
10. And enjoy!





Spinach Stew



Prep Time
5 mins



Cooking Time
20 mins



Total Time
25 mins



Servings
4-6 People

Ingredients:

- 1 tablespoon olive oil
- 500 g ground beef
- 2 teaspoons all spice
- 1 teaspoon salt
- 1/2 teaspoon black pepper divided
- 1/4 cup chopped cilantro
- 5 garlic cloves minced
- 1/2 teaspoon crushed red pepper
- 2 bags of frozen spinach
- 3 cups chicken broth
- Juice of one lemon

How to Make:

1. In your **Alza Montblanc Pot**, heat 1 tbsp olive oil over medium-high heat and cook your meat until brown
2. Add your spices, 1\2 teaspoon salt, and pepper
3. Remove and set aside
4. In the same casserole, add the cilantro, garlic, and crushed red pepper, and cook for about 2-3 mins until fragrant
5. Add the frozen spinach and remaining salt and cook with the cilantro mixture until softened – about 5 mins
6. Add chicken broth and bring to a boil
7. Return the cooked ground beef
8. Simmer for 20 mins
9. Stir in the lemon juice
10. Serve with a bed of rice!





Easy Traditional Spanish Paella



Prep Time
20 mins



Cooking Time
20 mins



Total Time
40 mins



Servings
6 People

Ingredients:

- 1/4 cup Extra virgin olive oil
- 1 diced Onion
- 1 bell pepper, diced
- 3 tomatoes, very finely diced
- 3-4 cloves Garlic & 2 Bay leaves
- 1 teaspoon sweet paprika
- 1 pinch saffron threads (optional)
- Salt and pepper
- 4 boneless chicken thighs, cut into pieces
- 1/4 cup fresh chopped parsley
- 2 cups Basmati Rice
- 5 cups chicken broth
- 1/2 cup frozen peas
- 1/2 kgs jumbo shrimp or prawns, peeled, tail on
- 1/2 kgs Mussels (about 10-12), cleaned properly (beards off)
- 200 g calamari rings

How to Make:

1. Heat olive oil in your **Alza Poele a Paella** over medium heat
2. Add onion, bell peppers, and garlic; cook until onion is translucent
3. Stir in chopped tomato, bay leaf, paprika, saffron, salt, and pepper; cook for 10 minutes
4. Add chicken pieces, 2 tablespoons chopped parsley, and rice to the pot; cook for 1 minute
5. Slowly pour broth around the pan and jiggle to distribute rice evenly; bring to a boil, then reduce heat to medium-low
6. Let simmer without stirring for about 15-20 minutes, until rice is nearly tender
7. Nestle shrimp, mussels, and calamari into the mixture; peas on top; cook for 5 more minutes
8. If needed, add 1/4 cup more water or broth if the rice is not cooked
9. Remove from heat, cover with lid or foil, and let rest for 10 minutes
10. Garnish with fresh parsley and lemon slices before serving



Shish Barak



Prep Time
120 mins



Cooking Time
20 mins



Total Time
150 mins



Servings
6-8 People

Ingredients:

Dough:

- 500 g all-purpose flour
- 2 tablespoons milk powder (optional)
- 1 ½ tablespoons granulated sugar
- 1 teaspoon salt
- 2 spoons vegetable oil
- 350 ml Water

Filling:

- 300 g ground beef (ground lamb can be used or a mixture of both)
- 4-5 tablespoons pine nuts, toasted in olive oil
- 2-3 small onion
- Handful of parsley
- 4 garlic cloves
- 1 tablespoon smoked paprika
- 1 tablespoon seven spice or allspice
- Salt & pepper to taste

Yogurt Sauce:

- 1 L yogurt
- 1 ½ teaspoon salt
- 3 tablespoons cornstarch
- 300 ml water (may need more)

Garnish:

- 2 tablespoon dried mint

How to Make:

Prepare Dough:

1. Combine all ingredients in the **Magimix 3200 XL**. Pour the cup of water gradually until the dough reaches the desired consistency. Cover and let it rest for 30 mins

Prepare Filling:

1. Pulse onion, garlic, and parsley
2. Add to beef and cook with seasonings until browned
3. Mix in toasted pine nuts. Set aside

Shape and Fill Dumplings:

1. Roll out dough thinly
2. Cut into circles
3. Place 1 teaspoon of beef filling on one side
4. Fold and seal
5. Add to your **Alza plat four Anti-Adherent** and lightly cover with oil
6. Bake dumplings at 400°F for 10 minutes until lightly browned

Prepare Yogurt Sauce:

1. Blend yogurt, cornstarch, salt, and water. Heat in a pot until thickened (10-15 minutes). Adjust thickness if needed
2. Add dumplings and cook for 10 minutes until they float
3. Sauté garlic in olive oil until crisp. Add to yogurt sauce. Garnish with dried mint. Serve warm



Chicken Over Rice



Prep Time
20 mins



Cooking Time
90 mins



Total Time
110 mins



Servings
6 People

Ingredients:

- 1 Kg ground beef
- 2 cups white Basmati rice
- 3 tablespoons butter
- 2 teaspoons seven spices
- 1 teaspoon ground cinnamon
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1/2 cup slivered almonds or almond halves
- 1/2 cup halved cashews
- 3 tablespoons pine nuts
- 3 tablespoons vegetable oil

Chicken:

- 1 whole chicken or chicken breasts/ thighs
- 2 bay leaves
- 1 small onion
- 2 teaspoons salt
- 1 teaspoon whole cloves

How to Make:

1. Place whole chicken in **Alza Century Pot (or Pressure Cooker Melisa)** with water, salt, and pepper. Simmer with onion, bay leaves, and cloves for 1 hour
2. Remove, shred breasts, and broil legs and wings until crispy
3. In your **Alza Montblanc Marmite pan**, heat vegetable oil and brown almonds, cashews, and pine nuts. Set aside
4. Rinse rice, then cook ground beef in a pot. Add butter, salt, pepper, seven spices, and cinnamon. Stir in rice and chicken stock
5. Simmer covered for 15 minutes
6. Place cooked rice with nuts and shredded chicken on a platter top. Serve with salad or yogurt





Chicken Quiche



Prep Time
30 mins



Cooking Time
40 mins



Total Time
75 mins



Servings
6 Servings

Ingredients:

- 1 refrigerated 9 inch pie crust dough
- 6 large eggs, beaten
- 1 cup skim milk
- 2 cups diced cooked chicken or turkey breast, chopped 1/2 inch pieces
- 1 cup chopped baby spinach
- 1/3 cup part skim Swiss cheese, or cheese of your choice
- 4 ounces mushrooms, chopped 1/2 inch pieces
- 1 teaspoon salt
- 1/8 teaspoon black pepper
- 1/2 teaspoon dried thyme

How to Make:

1. Preheat oven to 400°F
2. Roll the dough out on a floured surface until it's approximately 12-inches in diameter. Transfer it to the **Alza plat four Anti-Adherent**
3. Press it firmly with your fingers into the bottom and sides of the plate. Then, fold the outside of the dough. Use a fork to prick the bottom and sides of the pie crust all over
4. Transfer the pie crust to a cookie sheet and then to your pre-heated oven and bake for 15 to 18 minutes, until par-baked
5. In a large mixing bowl, lightly whisk together eggs and milk
6. Add remaining ingredients and pour into the partially baked pie crust
7. Place quiche on a cookie sheet, cover the crust edges with foil, and bake on the middle oven rack for 50-60 minutes until eggs are set
8. Let cool before serving. Enjoy with a side of salad or fresh fruit





Lahm Be Ajin



Prep Time
60 mins



Cooking Time
45 mins



Total Time
105 mins



Servings
6 People

Ingredients:

For the Dough:

- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 tablespoon sugar
- 1 tablespoon active dry yeast
- 1 cup warm water
- 2 tablespoons olive oil

For Lahm bi Ajeen Topping:

- 1 kg ground beef
- 2 diced onions
- 2 large tomatoes
- Salt
- 2 spoons ground all spices
- 1 spoon ground black pepper
- 1-2 chili pepper
- 1/2 spoon ground cinnamon
- Pine nuts for topping (optional)



How to Make:

Dough:

1. In a large mixing bowl, combine 3 cups of all-purpose flour, 1 teaspoon of salt, and 1 teaspoon of sugar
2. Dissolve 1 tbs of active dry yeast in 1 cup of warm water. Let it sit for 5-10 minutes until frothy
3. Make a well in the center of the flour mixture and pour in the yeast mixture along with 2 tbs of olive oil
4. Mix the ingredients together until a dough forms
5. Install the dough blade in your **Magimix 5200 XI** and knead the dough for about 5-7 minutes until it becomes smooth and elastic
6. Place the dough back into the mixing bowl, cover with a clean kitchen towel, and let it rise in a warm place for about 1 hour or until doubled in size

Mix:

1. Process the onions and tomatoes in your **Magimix Le Micro**
2. Mix your veggies with your spices and meat using your hands
3. Preheat your oven to the highest temperature setting (usually around 500°F or 260°C) and place a pizza stone or baking sheet inside to heat up
4. Spread a thin layer of Lahm bi Ajin evenly over each dough circle, leaving a small border around the edges
5. Carefully transfer the Lahm bi Ajeen onto the **Alza plat four Anti-Adherent**
6. Bake in the preheated oven for about 8-10 minutes or until the edges are golden brown and the topping is cooked through
7. Serve hot with a squeeze of lemon



Delicious Heart- Warming Soups



Middle Eastern Chicken Soup



Prep Time
15 mins



Cooking Time
60 mins



Total Time
80 mins



Servings
6-8 People

Ingredients:

- 1 whole chicken, about 1 kg, cut into pieces
- 2 teaspoons salt
- Half a lemon
- 2 L water
- 1 onion peeled
- 1 cinnamon stick
- 2-3 bay leaves
- 3 whole cardamom pods
- 200 g rice rinsed and soaked in cold water for 10 minutes
- 100 g carrots peeled, rinsed and finely chopped
- 1 ½ teaspoons salt
- 1/4 teaspoon cinnamon to season
- 1/4 teaspoon black pepper optional
- 100 g coarsely chopped parsley
- 100 g coriander leaves
- Lemon juice

How to Make:

1. Remove skin and fat from the chicken, then wash inside and out with water and vinegar. Sprinkle with salt, scrub with lemon, and rinse thoroughly
2. Place the chicken in the **Alza Century Sauteuse**, cover it with water, and bring to a boil over medium heat. Skim off any foam
3. Add onion, cinnamon stick, cardamom pods, and bay leaves. Reduce heat and simmer, covered, for 50 minutes to an hour
4. Discard the onion, cinnamon stick, cardamom pods, and bay leaves. Remove the chicken and strain the stock into a clean pot
5. Debone and shred the chicken
6. Add chicken pieces to the stock in the clean pot, add the drained rice and the carrots, season with salt and cinnamon, and bring to a boil. Cover and cook over medium-low heat for about 15 minutes until the rice is done
7. Season with salt and pepper, remove bay leaves, and serve hot, garnished with parsley
8. Enjoy your meal!





Creamy Cauliflower Soup



Prep Time
15 mins



Cooking Time
30 mins



Total Time
45 mins



Servings
6 People

Ingredients:

- 1 large cauliflower, chopped
- 1 onion, diced
- 2 garlic cloves, minced
- 4 cups (1 L) vegetable broth
- 1 cup (240 ml) heavy cream
- 2-3 tablespoons olive oil
- Salt and pepper to taste
- Fresh parsley for garnish

How to Make:

1. Heat olive oil in a large pot over medium heat
2. Add diced onion and minced garlic, and sauté until softened
3. Add chopped cauliflower and vegetable broth to the pot
4. Bring to a boil, then reduce heat and simmer for 20-25 minutes until cauliflower is tender
5. Use the **Bamix Gastro PRO-3** to puree the soup until smooth
6. Stir in heavy cream and season with salt and pepper to taste
7. Simmer for an additional 5 minutes
8. Serve hot, garnished with fresh parsley
9. Enjoy your creamy and comforting Cauliflower Soup!





French Onion Soup



Prep Time
20 mins



Cooking Time
60 mins



Total Time
80 mins



Servings
4-6 People

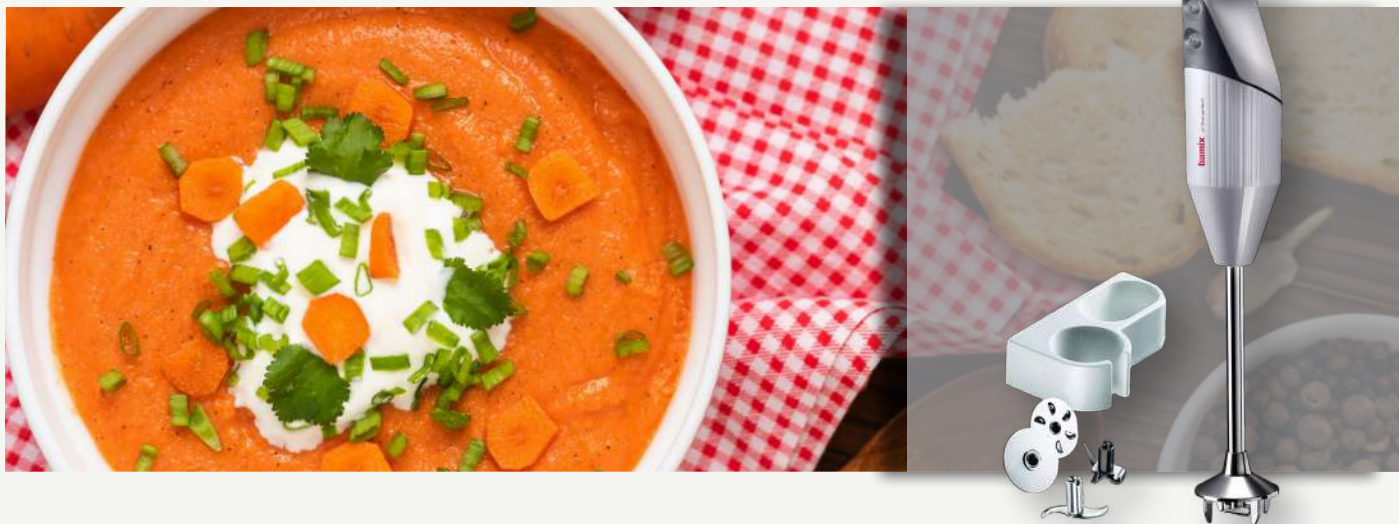
Ingredients:

- 6 red or yellow onions
- 2 tablespoons butter
- 3-4 tablespoons extra virgin olive oil
- 1/2 teaspoon sugar
- Salt
- 2 cloves garlic, minced
- 8 cups beef stock, chicken stock, or a combination of the two
- 2 bay leaves
- 1 tablespoon fresh thyme leaves, a few sprigs of fresh thyme
- 1/2 teaspoon black pepper
- 8 slices (1 inch thick) French bread or baguette
- 1 1/2 cups grated Mozzarella cheese
- Cheese (Mozzarella or Parmesan)

How to Make:

1. Peel and slice onions and cook in olive oil and butter until browned
2. Add sugar, salt, and garlic; cook until caramelized
3. Add the broth, bay leaves, and thyme into your **Montblanc casserole**
4. Simmer for 30 minutes
5. Discard bay leaves
6. Toast bread, top with cheese, and bake until bubbly
7. Serve soup with cheesy toast





Carrot Soup



Prep Time
10 mins



Cooking Time
20 mins



Total Time
30 mins



Servings
6 People

Ingredients:

- 6 to 8 medium-sized peeled carrots
- 1 medium onion
- 4 garlic cloves
- 4 tablespoons of olive oil
- 4 cups of chicken stock
- 2 teaspoons of salt
- 2 teaspoons of pepper

How to Make:

1. Dice your carrots, onion, and garlic into chunks
2. Sautee your vegetables with olive oil until soft
3. Add the chicken stock and allow to reach a boil for 5 mins
4. Bring out your **BAMIX Gastro Pro-2**
5. Blend the mixture right in your pot
6. Season with salt and pepper to taste
7. And serve!





Lebanese Lentil Soups



Prep Time
10 mins



Cooking Time
30 mins



Total Time
40 mins



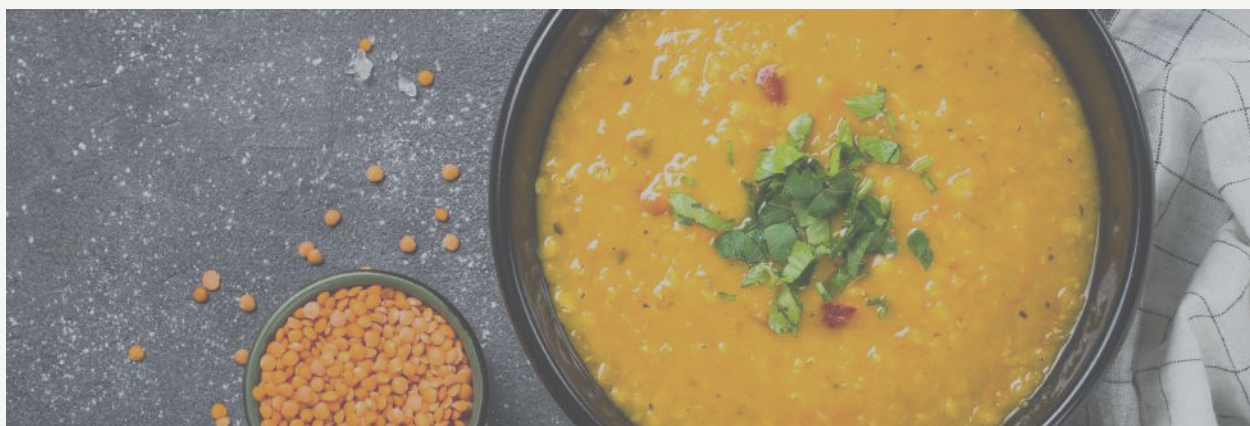
Servings
6-8 People

Ingredients:

- 2 cups lentils (400 grams), rinsed
- 1 onion, chopped
- 2 garlic cloves, minced
- 2 carrots, diced
- 2 celery stalks, diced
- 8 cups (2 L) vegetable broth
- 2 teaspoons cumin
- 1 teaspoon coriander
- Salt and pepper to taste
- Olive oil for sautéing

How to Make:

1. Heat olive oil in your **Alza Montblanc Faitout** over medium heat
2. Sauté onion and garlic until softened
3. Add carrots and celery, and cook for a few minutes
4. Stir in lentils, vegetable broth, cumin, and coriander
5. Bring to a boil, then reduce heat and simmer for 20-25 minutes until lentils are tender
6. Season with salt and pepper to taste
7. Serve hot and enjoy your Lebanese Lentil Soup!





**There is
Always
Room for
Desserts!**



Banana Dates Smoothie



Prep Time
5 mins



Cooking Time
10 mins



Servings
6 People

Ingredients:

- 4 bananas preferably frozen
- 8 dates pitted
- 4 cups milk (or alternative)
- 1 teaspoon vanilla
- 1 teaspoon cardamom (optional)
- 3 tablespoons of almonds and cashews (optional)

How to Make:

1. Place all solid ingredients into your **Magimix Juice Expert 2**
2. Add some milk and blend on medium-high speed
3. Add more milk gradually until the mixture is smooth and creamy
4. Enjoy!





Homemade Kunafa Recipe



Prep Time
30 mins



Cooking Time
45-60 mins



Total Time
90 mins



Servings
6 People

Ingredients:

- 200- 250 grams shredded phyllo dough (kataifi)
- 2 cups Akkawi (Nabulsi) cheese
- 1/2 cups shredded mozzarella cheese
- 1/4 cup granulated sugar
- 1 stick butter melted
- Pistachios for garnish

For the Ater (Sweet Syrup):

- 2 cups granulated sugar
- 1 cup water
- 1 tablespoon of lemon juice
- 1/4 cup rose water

How to Make:

Syrup:

You can prepare this day to day using small batches, or you can prepare a bigger yield for your different recipes. Simple sugar can easily last the entire month. The above recipe will make about 2 cups

1. Whisk water and sugar in a small **Centure Alza Casserole** over medium heat until the sugar dissolves
2. Add and stir lemon juice and rose water into the syrup
3. Bring to a boil, then simmer for 10 minutes
4. Set aside

Kunafa:

Preheat oven to 350° F

5. Defrost your kataifi according to packaging instructions
6. Chop into finer pieces (use a food processor like the **3200 XL from Magimix**) and mix with the butter
7. Butter your **Alza plat four Anti-Adherent** and spread the buttered mixture evenly
8. In a separate bowl, mix the cheeses together and pat dry with a paper towel
9. Spread the cheese on top of the kataifi
10. Press lightly to compact
11. Bake Kunafa in the oven for 45-60 minutes or until golden brown
12. Pour at least half of the syrup over the hot Kunafa
13. Serve the Kunafa, garnished with pistachio, 10 mins after pouring the syrup
14. Serve the extra syrup on the side or save for later





Ashta Ice Cream



Prep Time
15 mins



Cooking Time
15-30 mins



Total Time
45 mins



Servings
8 People

Ingredients:

- 3 cups cold milk
- 1 cup sahlab powder
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1/4 teaspoon ground mastic
- 1 cup whipping cream
- Chopped pistachios (optional)

How to Make:

1. In your **Alza Montblanc Faitout** pan, combine cold milk, sahlab powder, sugar, and salt. Mix until the sugar is dissolved
2. Heat the mixture over medium heat, stirring occasionally, until it thickens and becomes bubbly. Mix in the ground mastic
3. Turn off the heat, cover the pot, and let the mixture cool completely
4. Once cooled, beat the whipping cream until stiff peaks form
5. Add the cooled milk mixture (Ashta) to the whipped cream and beat until smooth
6. If desired, mix in chopped pistachios or sprinkle them on top when serving
7. Pour the mixture into the **Magimix Gelato Expert**
8. Churn the mixture until it reaches a smooth and creamy consistency
9. **Magimix Gelato Expert** churns and freezes so the end product is ready to serve
10. Serve topped with additional pistachios if desired





Lebanese Homemade Osmalieh



Prep Time
15 mins



Cooking Time
25 mins



Total Time
40 mins



Servings
6 People

Ingredients:

- 200g Kataifi (Vermicelli)
- 100g butter, melted
- 1 cup chopped nuts (such as pistachios or almonds)
- 1 cup sugar
- 1 cup water
- 1 tablespoon lemon juice
- 1 teaspoon rose water
- 1 teaspoon orange blossom water

How to Make:

Syrup:

You can prepare this day to day using small batches, or you can prepare a bigger yield for your different recipes. Simple sugar can easily last the entire month. The above recipe will make about 2 cups

1. Whisk water and sugar in a small **Centure Alza Casserole** over medium heat until the sugar dissolves
2. Add and stir lemon juice and rose water into the syrup
3. Bring to a boil, then simmer for 10 minutes
4. Set aside

The Osmalieh:

5. Preheat the oven to 180°C (350°F)
6. Prepare the kataifi (vermicelli) by chopping it finely using the **Magimix 3200 XL expert**
7. Spread the chopped kataifi evenly in a baking dish and drizzle the melted butter over it
8. Bake in the preheated oven for about 15-20 minutes or until golden brown and crispy. Keep an eye on it to prevent burning
9. Once the kataifi is golden brown, remove it from the oven and immediately pour the sugar syrup over it, making sure to cover evenly
10. Allow the kataifi to absorb the syrup for a few mins
11. Sprinkle the chopped nuts over the top
12. Finish by drizzling rose water and orange blossom water over the kataifi
13. Let it cool slightly before serving. Cut into squares or rectangles, and enjoy your homemade Lebanese Osmalieh!





Date Paste Maamoul



Prep Time
30 mins



Cooking Time
20 mins



Total Time
50 mins



Servings
6 People

Ingredients:

- 2 cups semolina flour
- 1 cup all-purpose flour
- 1 cup unsalted butter, softened
- 1/2 cup powdered sugar
- 1/4 cup milk
- 1 teaspoon orange blossom water
- 1/2 teaspoon rose water
- 1/2 teaspoon ground mahlab (optional)
- 1/4 teaspoon salt
- Date paste or nut filling (such as walnuts, pistachios, or almonds)
- Powdered sugar, for dusting (optional)

How to Make:

1. Preheat the oven to 180°C (350°F). Grease the **Alza Plat Four Pan** lightly and set aside
2. In a large mixing bowl, combine the semolina flour, all-purpose flour, powdered sugar, and salt
3. Add the softened butter to the flour mixture and mix well using the **Bamix Gastro Pro-3** until crumbly
4. Gradually add the milk, orange blossom water, rose water, and ground sahlab (if using) to the mixture. Continue to blend until a soft dough forms
5. Divide the dough into small portions and shape them into balls. Flatten each ball slightly with your thumb to create a well in the center
6. Fill the wells with your desired filling, such as date paste or a mixture of nuts
7. Close the dough over the filling and reshape it into balls. Press each ball gently into the Alza Plat four pan to flatten slightly
8. Place the filled Maamoul cookies on the prepared pan and bake in the preheated oven for about 20 minutes or until golden brown
9. Remove from the oven and let cool slightly before transferring to a wire rack to cool completely
10. Dust the cooled Maamoul cookies with powdered sugar if desired. Enjoy these delicious Lebanese treats with a cup of tea or coffee!





Lebanese Rice Pudding



Prep Time
5 mins



Cooking Time
25 mins



Total Time
30 mins



Servings
8-10 Servings

Ingredients:

- 1 cup short-grain rice
- 1 cup water
- 9 cups whole milk
- 3/4 cup granulated sugar
- 1 tablespoon cornstarch
- 2 tablespoon rose water

How to Make:

1. In your large **Alza Noblesse pot**, cook the unwashed rice with water until the water is absorbed
2. Add 8 ½ cups of milk along with the sugar and bring to a boil
3. Reduce heat to medium-low and stir frequently about 15 mins
4. Dissolve the cornstarch in the remaining ½ cup of milk and add to the pot
5. Add rose water and stir for 10 mins
6. Transfer mixture into 5 – 10 bowls and allow to cool
7. And enjoy your sweet dessert!



It was a pleasure being part of your warm Ramadan gatherings!

We sincerely hope that our recipes has added joy and flavor to your Ramadan celebrations.

All the kitchen equipment featured in our recipes is available on our website.

Thank you for downloading our recipes!

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