

# Atayef

*are Middle-Eastern Pancakes made with very basic ingredients. In this simple but very popular recipe, the Atayef are stuffed with a ricotta cream, sprinkled with crushed pistachios and served with a rose-water simple syrup. These are so light and sweet, they make the perfect dessert for parties and large gatherings.*

## INGREDIENTS

- 1.5 cups All-purpose Flour
- 2 tsp. Baking Powder
- 2 tb. White Granulated Sugar
- 1.5 cups Water Room Temp.
- 1 Cup Whole Milk Ricotta Cheese
- .25 cup Nestle Table Cream
- .25 cup Crushed Pistachios
- Rose Water Simple Syrup For serving

## INSTRUCTIONS

1. Begin by placing all the dry ingredients in a bowl and whisking together. Add the water and mix well. The mixture should be similar to a runnier pancake batter. Set aside to rest for 15 minutes.
2. Heat up a non-stick pan medium-low heat. Drop 1 tablespoon of batter and spread lightly using the bottom of your spoon or ladle.
3. The Atayef will begin to bubble. Once there is no more shiny (raw batter) areas, remove the pancake using a spatula and place on a light kitchen towel or paper towels. The Atayef should cook for 1-2 minutes.
4. To prepare the filling, add the ricotta and table cream to a small bowl and mix together.  
Add 5 mL of the rose-water simple syrup to the filling to give it a wonderful rose water aroma (Optional).
5. Once the Atayef have fully cooled, place about 1 tablespoon of filling on the pancake and pinch the sides together to close it  $\frac{3}{4}$  of the way.
6. Dip the open area into the crushed pistachios.
7. Serve with simple syrup or as is.