



8 flaked pastries 1 cup blended almond 1 egg 2 tbsp granulated sugar

For Syrup; 1 + 1/2 cups granulated sugar 1 + 1/2 cups water 1 tbsp lemon juice

Roll out the flaked pastry with some flour into 0.8 in. thickness.

Mix the egg white with 2 tbsp granulated sugar and almond, to prepare the filling.

Put the filling to the rolled out flaked pastry and wrap it.

After preparing all of the flaked pastries, cover them and rest for 45 minutes.

Slice the rested rolls into pieces, each has 2 fingers thickness, and place them onto the oven tray with spaces between them. Spread the remaining yolk all over.

Bake in 356 F oven until its surface turns to red.

Boil the sugared water, when it gets a little thickness add the lemon juice, and boil for 2 more minutes, remove from the stove.

Pour the hot syrup all over the hot pastry after removing it from the oven. # Serve 2 hours later.

Note: You can prepare the filling with walnut also.

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