



## Recipe Book

Preparation Time: **20 minutes**

# Mahalabia (Milk Pudding)

### Ingredients:

- 3 cups **Hayatna Fresh Milk**
- 1/2 cup sugar
- 3 tbsp cornstarch
- 1 tsp orange blossom water
- Crushed pistachios for garnish



### Steps:



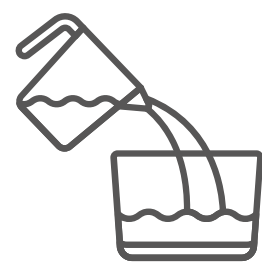
1. Dissolve cornstarch in 2/1 cup of cold **Hayatna Fresh Milk**.



2. Heat the remaining milk with sugar until it simmers.



3. Gradually add the cornstarch mixture, stirring constantly until thickened.



4. Add orange blossom water and pour into serving bowls.



5. Chill and garnish with pistachios.

