



## Recipe Book

Preparation Time: **35 minutes**

# Om Ali

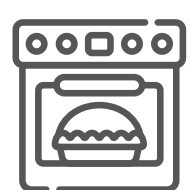
## (Egyptian Bread Pudding)

### Ingredients:

- 1 pack puff pastry (baked and broken into pieces)
- 3 cups **Hayatna Fresh Milk**
- ½ cup sugar
- ½ cup mixed nuts
- (almonds, pistachios, coconut)
- 1 tsp cinnamon
- ½ cup raisins



### Steps:



1. Preheat oven to 180°C.



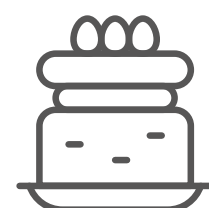
2. Spread broken puff pastry pieces in a baking dish.



3. Heat Hayatna Fresh Milk with sugar and cinnamon until warm.



Pour the warm milk over the pastry and add nuts and raisins.



Bake for 15 minutes until golden brown.



Serve warm and enjoy.

