

Kollajj



Kollaj is a popular Palestinian desert of filo dough filled with crushed almonds and cinnamon, and baked in the oven. It is especially popular in the almond season in July using these yummy and fresh nuts.

Ingredients:

1 packet of Kollaj loafs (available in Arab stores)

1 cup of sugar

1 tsp of lemon

3 tbsp of cinamon

5 packs of [Canaan's almonds](#), (75g/pack)

Butter/Arabic Samneh

Prepare Sugar Syrup:

- Add 1 cup of sugar with 1 and a 1/2 cup of water and stir lightly until it boils.
- When boils, add 1 teaspoon of lemon and stir for another minute, then, leave aside.

Prepare Kollaj Rolls:

- Crush almonds with a mortar and pestle or with a mixer. (Roast almonds in a pan on a stove before crushing for more taste).
- Mix 5 tbsp of sugar, 3 tbsp of cinnamon, and crushed almonds together in a bowl, and set aside.
- Paint a tray with a light layer of butter using a brush.
- Cut kollaj loafs into smaller parts, then fill each part with 2 tbsp of the cinnamon, sugar, and almond mix
- Fold the sides of the kollaj dough and then roll them as if you're rolling grape-leaves.
- Row kollaj in the painted tray.
- When all [kollaj rolls](#) are in the tray, paint the surface of the kollaj with butter by brush.
- Bake the kollaj rolls until the color becomes golden roasted for 12-15 minutes.
- Pour sugar syrup into kollaj pieces and put it in the oven for another minute, garnish with Pistachi (optional), and serve it hot.

"Sahha ow Afyeh": Bon Appetit!