

TETA'S RECIPES

Note: The links below connect to external websites on the wide world web network.

1- BEST (ليموناضة) LEMONADE EVER

https://www.youtube.com/watch?v=SMW55yca_No

Ingredients:



2- BIGGEST LEMONADE CUP EVER

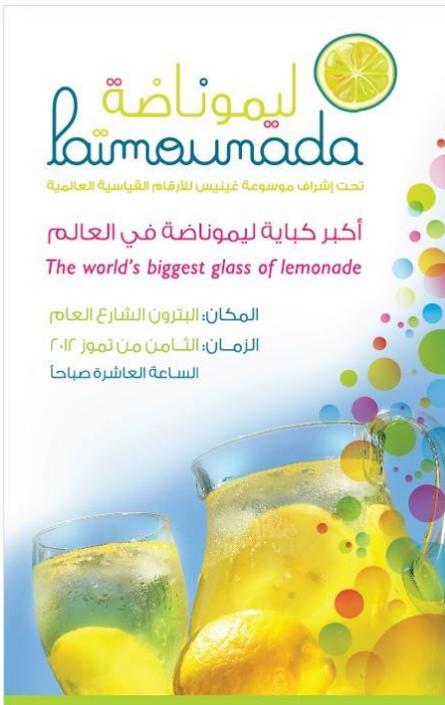
<https://www.youtube.com/watch?v=sDEIDCQhA7M>

Guinness record Batroun Lemonade

WATCH **BOTH** VIDEO 1 and 2 AND READ THE ARTICLE BELOW,
THEN **send us your answers at info@alefb.org with the subject "Laymounada", your name, age and address. When you reach 20 points we will send you a surprise.**

1 point questions:

- Where is the city of Batroun?
- What ingredient was **not** used in this lemonade and was used in the video 1 above?
- How many liters did they produce?



Batroun enters Guinness Book of Records for biggest Lemonade cup
BEIRUT | iloubnan.info / NNA - July 09, 2012, 12h44

The city of Batroun broke a Guinness Book Record Sunday by making the biggest cup of lemonade with the aid of four hundred youths, who squeezed up to two thousand and two hundred kilos of lemons.

The massive cup was filled with five thousand five hundred and forty three liters of lemonade, prepared in the traditional way of which Batroun is famous for, with a mix of lemon, sugar, water and ice cubes. See more at:

<http://www.iloubnan.info/entertainment/75594/Batroun-enters-Guinness-Book-of-Records-for-biggest-Lemonade-cup#sthash.XrdLkDBZ.dpuf>

3- BEST (بوظة عربية) ARABIC ICE CREAM

<https://www.youtube.com/watch?v=wJXrXMnZfsl&feature=youtu.be>

Bakdash famous Arabic ice cream made in Damascus-Syria

What would you like to know? Send us your questions at info@alefb.org with the subject “Bouza arabiya”, your name, age and address. When you reach 20 points, we will send you a surprise.

1 point for each relevant question (that has a real connection with the video), and you will receive your answers by email.

RECIPE:

2 points if you try this recipe at home, and **send us a photo**. You will have your photo published on Alefb's website. **Send to info@alefb.org with your name, age and address. When you reach 20 points, we will send you a surprise**

'Bouza bil halib' بوظة بالحليب milky ice cream with Sahleb

<http://chahrazedsarabiancookbook.blogspot.com/2011/03/bouza-bil-halib-milky-ice-cream-with.html>

Note: This link connects to an external website

Ingredients:

- 1 liter of milk (4 cups)
- 1 cup of sugar
- 1 cup of Sahleb powder
- 1 tbsp orange blossom water
- ½ tsp mastic pounded with ½ tsp sugar
- Pistachios for decoration



Steps:

1. Mix the Sahleb with a little of the milk, Boil the rest of the milk in a saucepan after you added the sugar (keep stirring all the time).
2. Add some of the hot milk to the Sahleb paste, then gradually mix in the rest of the milk, add the mastic powder.
3. Stir vigorously until it is all dissolved then, let simmer over low heat for about 15 minutes until it sticks (keep stirring from time to time).
4. Mix in the orange blossom water and pour the mixture into a bowl.
5. Leave it to cool, then cover and freeze, beating at intervals to avoid the formation of crystals (Do not use an electrical hand mixer as it adds air to the mixture)
6. Take out of freezer 10 minutes before serving, spoon the ice cream into bowls and sprinkle with chopped pistachios. Note: children should be supervised by adults and never use sharp objects or cook without adults supervision

صحتين! SAHTEIN!