

Recipe for Khoshaf

What is Khoshaf?

Khoshaf is a dish made with dried fruits, soaked in water or milk.

Serving:

Khoshaf for 6 to 8 people

Ingredients:

- 1 cup each of dried apricots, prunes and dates
- 1/2 cup each of pine nuts, almonds, walnuts and pistachios (*you can use any type of nuts you want, but not peanuts. Peanuts are not commonly used in Middle Eastern cooking*)
- Optional: 1 tablespoon of rose water and orange blossom water

Instructions:

- Rinse all dried fruits
- Cut dried fruits in small pieces and cover with water or milk; soak fruits for 2 hours
- Add nuts
- Refrigerate until eating
- No additional sugar is needed - the dried fruits provide great sweetness!

Before serving, consider adding nuts and a few pomegranate seeds (for color) to the mixture!