



# قطايف عسل المانوكا والريكوتا

40 دقيقة • 12 قطعة

تعد قطايف عسل المانوكا والريكوتا من الأطباق اللذيذة التي يمكن تحضيرها في المنزل بسهولة. تتميز هذه القطايف بمذاقها الفريد الذي يجمع بين حلاوة عسل المانوكا وقوام ريكوتا الكريم. يمكنك تناولها كوجبة خفيفة أو كحلوى لذيذة. لا تنسى أن تزينها بقليل من العسل المانوكا للحصول على أفضل مذاق!



قطايف عسل المانوكا  
الريكوتا

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20 دقيقة

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12

## Ingredients

- 1000g (2.2lb) ريكوتا (ricotta)

## Method

1. اخلط ريكوتا مع عسل المانوكا في وعاء كبير. اترك الخليط يبرد لمدة 20 دقيقة قبل استخدامه في القطايف.

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- 2 tablespoons of honey
- 2 tablespoons of sugar
- 1 cup of milk
- 2 tablespoons of honey
- ¼ cup of honey
- 1 cup of milk
- ¼ cup of honey
- 2 tablespoons of honey

### Method

2. Add the honey to the milk and stir well. Heat the mixture over low heat for 15 minutes.
3. Add the sugar to the mixture and stir well. Heat the mixture over low heat for 15 minutes.
4. Add the milk to the mixture and stir well. Heat the mixture over low heat for 15 minutes.
5. Add the honey to the mixture and stir well.
6. Add the mixture to the honey and stir well.

### Used in this recipe



#### Capilano Manuka Honey

Capilano Manuka honey is a natural product made from the nectar of the Manuka bush. It is known for its unique flavor and health benefits. The honey is produced in New Zealand and is certified as 100% pure.

#### Capilano Honey

Capilano honey is a natural product made from the nectar of the clover bush. It is known for its unique flavor and health benefits. The honey is produced in New Zealand and is certified as 100% pure.

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\*Vella, G. 2016. 215 pages. CSIRO.

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