BULLY'S
INTERNATIONAL
FLAVORS
INTERNATIONAL FIESTA COOKBOOK

SPONSORS
MSU Holmes Cultural Diversity Center
World Neighbors Association
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**WELCOME**

Dear Friends and World Neighbors,

On behalf of the World Neighbors Association and the Holmes Cultural Diversity Center, we are excited that you have been able to view our International Fiesta Cookbook. Due to the COVID-19 pandemic, this is the second year that has prohibited our joining together in person. One of the highlights of our normal gatherings for the last 28 years of the annual International Fiesta is the food cooked by our international student groups. So, in light of this favorite part of the Fiesta, we thought a cookbook with some of these favorite recipes would be a substitute and remind us of the wonderful food we have enjoyed in the past years and give you an opportunity to try your hand at international cuisine preparation. The paragraphs about the occasions for preparing the food, as provided by the groups along with their recipes, highlight the international culture and traditions from around the world. We are so lucky to have the international organizations share with Starkville, Mississippi State University, and neighboring communities.

We miss the parade of flags, the colorful expressions of traditional clothing, displays, and musical entertainment. To try to compensate for those missing components, photos from past years have been included in this book. We hope you will share the colorful cookbook photos with your children. Hopefully, next year we’ll be having children’s activities again with games, learning areas, and inflatables.

We’re sorry we do not have the musical accompaniment of the authentic songs, music, and dance from all corners of the globe. We’re sad we are missing the opportunity to learn and make friends in person. It is so important in our globalized society to understand each other – what better way than talking together – and NEXT YEAR we hope to return to our in-person contact.

The organizations would love to have YOU join us in planning and organizing the Fiesta in future years. Please let us know by contacting the Holmes Cultural Diversity Center.

We hope you have enjoyed your cuisine tour around the world in this cookbook.

Sincerely,

World Neighbors Association and Holmes Cultural Diversity Center

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**HISTORY OF WORLD NEIGHBORS ASSOCIATION & INTERNATIONAL FIESTA**

The mission of the World Neighbors Association is international sharing and caring. The purpose of this organization is to facilitate activities that promote intercultural exchange among international students and faculty and community residents. The goals are to assist students/faculty to become part of this community and encourage residents to understand and appreciate the countries and cultures of international students and faculty with the ultimate goal of developing friendships among the groups. The WNA was organized in 1987, and 2019 marked the 28th International Fiesta (started in 1991). WNA is a volunteer organization, and anyone is welcome to become part of the group to carry out diversified international activities and cross-cultural programs.

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**HOLMES CULTURAL DIVERSITY CENTER**

The Holmes Cultural Diversity Center (HCDC) strives to enhance the college experience of students at Mississippi State University. As a “home away from home” for students, the center is committed to cultivating a welcoming and inclusive environment that supports traditionally marginalized student populations. Ultimately, we are dedicated to aligning retention factors by creating opportunities to implement holistic approaches to student success and degree attainment. Additionally, we support students by connecting them to resources and opportunities that assist them to grow intellectually, develop personally and professionally, and improve their overall well-being. Our aim is to cultivate equitable pathways that empower students to learn, live, and lead in a global and ever-changing world.

HCDC has partnered with the World Neighbors Association to organize the annual International Fiesta, the annual Thanksgiving Dinner for international students, the International Village at the Cotton District Arts Festival, and more to support the international community, create opportunities for them to celebrate their cultures, and for the Starkville community to learn about and value different cultures and people around the world.
Samosa is a savory dish for breakfast or dinner. In most cases, it is served as a starter for any kind of events from a low-key family reunion to big events like wedding.

**Instructions**

1. In a large bowl, combine flour, ghee, salt and caraway seed until mixture resembles breadcrumbs. Gradually stir in enough water to form a firm dough. Turn onto a lightly floured surface; knead until smooth and elastic, 6-8 minutes. Cover and let rest for 1 hour.

2. Place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat and cook until just tender, 8-10 minutes, drain. Set aside to cool slightly. In a large skillet, heat 3 tablespoons oil over medium heat. Add potatoes and cook until potatoes start to cling to the skillet, about 5 minutes. Stir in peas, ginger, garam masala, cumin seeds and salt; cook until heated through, about 2 minutes. Stir in optional ingredients if desired. Set aside.

3. Divide dough into six pieces. Roll one piece of dough into a 10x6 inch oval. Cut dough in half. Moisten straight edge with water. Bring one corner of half-moon up to meet the other corner of the half moon, forming a cone. Pinch seam to seal. Fill with 3-4 tablespoons potato mixture. Moisten curved edge of dough with water, fold over top of filling and press seam to seal. Gently press the bottom of the samosa to flatten slightly. Repeat with remaining dough and filling.

4. Heat the oil in a deep pan up to 350F and put the samosas in oil. Fry them until they are crispy and golden brown. Take the samosa out and sprinkle a chat masala on top of it and samosas are ready to go.

**Ingredients – 12 pieces**

- 2 cups all-purpose flour
- 3 tablespoons ghee or canola oil
- 1/2 teaspoon salt
- 1/2 teaspoon caraway seeds
- 3/4 cup cold water
- 5 medium potatoes, peeled and chopped
- 6 tablespoons canola oil, divided
- 1 cup fresh or frozen peas, thawed
- 1 teaspoon minced fresh ginger root
- 1 teaspoon garam masala
- 1/2 teaspoon cumin seeds
- 1/2 teaspoon salt
- Optional: fennel seed, crushed coriander seeds, caraway seeds, chat masala and amchur (dried mango powder)

**Cooking Tools**

- A pan for deep frying
- A frying skillet
- A saucepan
Chicken “Shashlik” has become one of the most attractive dishes to the Bangladeshi culture, especially among young generations. The word “Shashlik” originated from the Crimean Tatar word “Shish” that means “a spit” and “Shishlik” that means “Something on a spit.” In the late 18th century, the “Shishlik” word was adopted by Russian language as “Shash-Leek” and spread all over the world. In central Asia, this is known as “Shashlik.” Many people believe that it is a Caucasian originated dish. But according to historical sources, when people learned how to make fire, they started to roast meat skewered on bars or trees over a fire. In the last decade, Bangladeshi people adopted this dish in their households as a regular evening snack. It tastes mildly spicy with a smoky flavor.

**SHASHLIK**

**BANGLADESH**

Submitted by the Bangladesh Association

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**APPETIZERS**

**Ingredients – 5 sticks**

- Chicken breasts
- A few bell peppers (different colors)
- A few tomatoes
- A few onions
- Tomato sauce
- BBQ sauce
- Yellow mustard
- Chili powder
- Garlic and ginger paste
- Salt
- Wooden skewers

**Instructions**

1. **Pre-preparation:**
   - Cut the chicken breasts into small pieces (rectangular or square shape). One medium size chicken breast should make around 15 pieces.
   - Cut the onion into four pieces, then peel off the individual slices
   - One tomato should be cut into 8 pieces (one single tomato)
   - Bell peppers should be a smaller size to fit into the wooden skewers

2. **Marination:** The marination is an important step for a delicious Shashlik. After washing the chicken, let it dry to remove water as much as possible. Then put the spices (tomato sauce, BBQ sauce, yellow mustard, chili powder, garlic and ginger paste, and salt) as required (depends on the quantity of chicken prepared) and mix properly. Then the chicken should be kept in freezer (if possible) for at least one hour to absorb the spices into the chicken. After that the chicken is ready to be skewed onto the wooden skewers.

3. **Skewing the Shashlik:** In a single Shashlik, there should be 3 pieces of chicken, 3 slices of onion, 2 pieces of tomato, and 2 pieces of bell peppers (different color). One can follow this particular order to skew the chicken onto the wooden skewers. First one slice of onion, then a piece of chicken breast, then one piece of tomato, then another piece of chicken breast, then a piece of bell pepper, then one piece of onion, then another piece of chicken breast, then one piece of tomato, then a piece of bell pepper, and at the last, one slice of onion.

4. **Baking the Shashlik:** Coal should be used to bake the Shashliks for a smoky flavor. Baking at above 300 F for at least 30 minutes, the Shashliks should be ready to serve.
Chicken adobo is a signature, flavorful dish of the Filipino culture that is meant to be enjoyed with friends and family for lunch or dinner. It has a mildly sweet, tangy garlic and soy taste that can best be complemented with white rice. The term adobo is derived from Spanish descent, meaning marinade. In this recipe, the chicken is marinated in soy sauce and lemon lime soda. This not only allows the chicken to absorb all of the delicious flavors, but it also breaks down the fibers in the chicken, making it very tender. Chicken adobo is very common in Filipino households, and has even been termed the national unofficial dish of the Philippines. Grab some tasty ingredients and some good friends and get cooking!

**Instructions**

1. Combine chicken, soy sauce, and 1 cup of lemon lime soda. Mix and marinate for at least 30 minutes.
3. Using the remaining oil, sauté garlic until it browns. Put the pan-fried chicken back into the pan. Add remaining marinade, lemon lime soda, whole black peppercorn, and dried bay leaves. Let it boil.
4. Pour in vinegar. Let the mixture boil. Stir.
5. Add a Knorr chicken cube. Cover and reduce heat between low and medium. Cook for 20 minutes.
6. Remove the cover of the pan. Adjust heat to medium. Continue cooking while stirring every few minutes until the sauce evaporates.
7. Transfer to a serving plate. Serve and enjoy!

**Ingredients – 4 servings**

- 2.5 lbs. of chicken - cut into serving pieces
- 1 piece Knorr chicken cube
- 2 cups of lemon lime soda
- ¼ cup soy sauce
- ½ cup white vinegar
- 5 pieces of dried bay leaves
- 1 head of garlic
- 2 teaspoons of whole peppercorn
- 3 tablespoons of cooking oil

**Cooking Tools**

- A large bowl for marinating
- Frying pan
Jollof Rice
Nigeria

Submitted by Grace Jaiyeola and the African Student Association

Jollof Rice is a common dish usually served with stew or just about any other meats. This dish has many variations across African countries.

Instructions
1. Blend tomatoes, red bell pepper, onions and habanero together.
2. Boil pepper until it becomes thick (until water evaporates).
3. Heat oil in the pot.
4. Add tomato paste in the oil with bay leaves and mix on medium heat until the paste spreads throughout the oil (and until raw taste is gone) keep on mixing so it doesn’t burn.
5. Add boiled pepper, then add Knorr powder, curry, salt, thyme and mix together on medium heat (monitor closely so it doesn’t burn).
6. After mixing together for about 10-15 minutes, add water into the pot. Be careful not to add too much water so your rice does not turn out soggy or too soft. It is better to add too little than to add too much. Add water that is just enough to cover the rice.
7. Taste the pepper mixture plus water to test, then add the salt to taste.
8. Allow stew to boil.
9. Put your cooker on low heat (so you can cook your rice on low heat).
10. Add your rice and spread the rice across the pot.
11. Then cover the pot with foil and the pot cover.
12. Allow to cook for about 20 - 25 mins before checking.
13. Taste to see if rice is soft to your desire. If it’s almost soft and the water has completely evaporated, you can add a little water to it. What I do when I need to add more water is add a little salt to the water, mix together and pour it into the rice so it doesn’t lose its taste.
14. And then leave to cook until it is soft to your desire and until the water has completely evaporated from the rice.
15. Then mix together. The water has to completely evaporate before mixing to achieve single-grained outcome.

Ingredients (5 cups of rice)
3 – 4 servings

• 3 big or 4 small tomatoes
• 1 and half or 2 red bell peppers
• 1 big or 2 medium onions
• 2-3 Habanero (optional)
• 1 small tomato paste
• 1 and half teaspoon Knorr powder
• Salt to taste
• Thyme (optional)
• 1 teaspoon curry powder
• Bay leaves (3 leaves) (optional) this gives the food a nice aroma
• 3/4 cups of vegetable oil (or any oil of your choice)
• 3 (or 3 and half) cups of water

Cooking Tools
• Blender, medium sauce pan/medium size pot + corresponding lid
• Wooden spoon
• Foil
JOOJEH KABAB

Submitted by the Iranian Student Association

Joojeh Kabab is a Persian chicken kabob which contains small chunks of chicken breast marinated in saffron, yogurt, lime juice, onion, salt, pepper and olive oil. This kabob is often served with basmati rice or wrapped in lavash bread. The type of Persian rice that is served with this kabob is often zereshk polo (rice with barberries). The former is usually served at restaurants, some parties (like weddings), but the latter is often used in picnics, or wrapped for road trips.

**Ingredients – 4 servings**
- 2 lbs. chicken breast, cubed
- 1 small onion, peeled and sliced
- Half of a bell pepper, finely chopped
- 1/3 cup fresh lemon juice
- (Optional) 1/4 tsp saffron powder, crushed & dissolved in 1-2 Tbsp hot water
- 1/3 cup plain yogurt
- 1/3 cup mayonnaise
- 1/4 tsp turmeric
- 1/2 tsp black pepper
- Salt, to taste

**Cooking Tools**
- Wooden or iron skewers
- Grill (charcoal is ideal)

**Instructions**
1. Trim the chicken: cut the chicken into equal pieces (2-2.5 inches)
2. To make the marinade: Mix yogurt, mayonnaise, sliced onion and bell pepper, olive oil, lemon juice, turmeric, black pepper, salt and bloomed saffron in a large bowl. Add the pieces of the chicken to this mixture and make sure to coat all the pieces with the marinade uniformly.
3. Cover the bowl with plastic wrap and refrigerate it for at least four hours up to overnight. This will help the chicken get all the flavor. Before grilling, let the bowl come to room temperature for about 20 minutes. This will help with even cooking.
4. Prepare the outdoor grill for high heat since this chicken kabob needs to grill fast; otherwise it will dry out. If you use coals, they should be burned until they are covered with a white ash before grilling.
5. Thread the chicken pieces on skewers. Grill the chicken at least 5 to 7 minutes on each side until they are cooked and juicy, but still tender.
6. You can also grill some onion, tomatoes, and bell peppers to serve with the chicken kabob.
**SALEEG RICE**

**SAUDI ARABIA**

Submitted by the Saudi Students Association

**Ingredients – 3 servings**

- 1/2 cups of long-grain enriched rice
- 1 whole chicken with skin, cut in half
- 2 Tablespoons butter
- 2 cups low-fat milk
- 4 pieces of cardamom
- 2 pieces of mastic
- 2 teaspoon salt
- Water

**Cooking Tools**

- A large cooking pot with a cover
- An oven tray
- A knife
- A cutting board
- A big round serving plate

**Instructions**

1. In the cooking pot, place the chicken with the amount of water that covers the chicken, add the cardamom, the mastic, the salt, and bring the water to boil for 40 minutes or until the chicken is fully cooked.

2. After the chicken is fully cooked, take out the chicken and the whole spices from the cooking pot and keep the water.

3. Discard the whole spices and place the chicken in an oven tray, and place the tray in the oven to broil for 4-5 minutes until the skin becomes light brown.

4. Add the rice to the same cooking pot that has the same water. Be sure the water is enough to cover the rice. If not, add more boiled water to cover the rice to about 2 inches or more over the top of rice (this kind of recipe needs more water until the rice becomes soft).

5. Cover the pot with a lid, and over high heat, bring the water to a boil for 10 minutes.

6. Remove the lid and over medium to low heat, keep stirring the rice. If the rice absorbs the water, add some more until the rice becomes very soft.

7. Once the rice becomes soft, add the two cups of low-fat milk, and keep stirring the rice for two more minutes, then turn off the heat, cover the pot with a lid and, let it rest for two minutes.

8. Scoop the rice in a big round serving plate, add the butter, and place the chicken on the top of the rice.

9. Serve Saleeg rice with hot sauce and green salad (cucumber, tomatoes, lemon juice, and salt).
SUDADO CON CARNE DE RES
(POTATO STEW WITH BEEF)

COLOMBIA
Latino Student Association

This stew has three main parts: the beef, the potatoes, and the guiso, which is a cooked mixture of onion, tomato, and bell pepper that is used in many different Colombian dishes. Sudado is a simple, everyday stew that could be eaten for dinner in any Colombian household. This recipe can easily be adjusted based on what the family has on hand or how many people they are feeding. If desired, add enough cumin so that the potatoes become bright yellow for visual appeal.

**Ingredients – 4 servings**
- 1 small onion, chopped
- 6 tomatoes, chopped
- ½ red bell pepper, chopped
- 1 clove garlic, chopped
- Several stalks of green onion
- 8 russet potatoes
- About 2 pounds stew beef
- Vegetable oil, as needed
- Salt, to taste
- Black pepper, to taste
- Cumin, to taste
- Cilantro (optional)

**Cooking Tools**
- A knife for chopping
- A pot or large pan with a top

**Instructions**
1. Wash and chop all the vegetables; cut beef into similar-sized pieces, if needed.
2. Heat vegetable oil in a pot or large skillet. Saute the chopped onion in vegetable oil with a little salt. After onion is transparent, add the tomatoes, garlic, green onion, and bell pepper. Season with cumin, salt, and pepper, to taste.
3. Season the meat with salt and cumin and add to the pan. Add water if needed. Bring to a boil, then simmer.
4. Peel and slice potatoes into large pieces. Add them to the pan along with more of all the seasonings, especially salt. Cover the pan and simmer until potatoes are soft. Make sure the meat is cooked through. Taste and add more spices if needed. Add cilantro, if using.
5. Serve with rice.

**Recipe Notes**
- The mixture of cooked onion, green onion, tomato, and bell pepper seasoned with cumin is called guiso and is used in many Colombian dishes. The exact proportions can be adjusted based on availability of ingredients.
- This stew can also be made with chicken, or even without meat, if desired.
**BARA BRITH** *(FRUIT LOAF)*

WALES, GREAT BRITAIN (MID-20TH CENTURY)

Submitted by Patricia Parkinson, Sue Peaple, and Julia Osman

This is one of my favorite desserts or snacks that I make for my husband all the time. It is from his mother’s and grandmother’s recipe book, and it seems to be of Welsh tradition, though his mother and grandmother were mostly from northern England. Fruit is soaked in tea overnight, then baked into a simple loaf with spices—it tastes like a Christmas fruitcake, but is much healthier and can be enjoyed any time of day with coffee, tea, or milk. Some people like to generously butter a thick slice; some prefer it just as it is. You can also vary the fruit. The recipe calls for mixed dried fruit, but that can be anything from raisins to dried apricots to prunes. My favorite combination is date-prune-apricot, but for a quick recipe, it’s easiest and still very tasty to just use raisins. You can also vary the spices (there would usually be spices included in the dried fruit, but in America we must add them). This is a wonderful all-occasion, all-time-of-day recipe, so enjoy!

**Instructions**

1. Line and grease a 2-lb loaf tin or two 1-lb loaf tins.
2. Put fruit and tea in a bowl and soak overnight.
3. Next day beat sugar, egg, flour, and spices into fruit mixture.
4. Bake at 350 degrees Fahrenheit for about 60-70 minutes.
5. Cool.
6. Serve in slices with or without butter.

**Ingredients**

- 12 oz mixed dried fruit
- 10 oz strong cold tea
- 6 oz soft brown sugar
- 1 large egg
- 12 oz self-rising flour
- 1 tsp cinnamon
- ½ tsp cloves
- ½ tsp nutmeg
Clafoutis is essentially a baked custard or flan-style dessert, studded with fruits. The prevailing history is that the name of the dish comes from the old French verb clafir, which means to fill. The traditional choice for a clafoutis is cherries, but many other fruits can be used including other stone fruits such as apricot and plum, but also apple and pear. In Mississippi, I even use blueberries when they are in season! Although ubiquitous across France, clafoutis comes from the Limousin region. In this region, any clafoutis not made with cherries would instead be called a flaugnarde which means soft and downy. Warm or cold, clafoutis is an easy treat for breakfast, goûter (the French afternoon snack), or dessert.

**Ingredients**
- 4 large eggs
- Pinch of salt
- 1/2c. + 1T (120 grams) granulated sugar, plus more for dusting baking dish
- 1/2c. (80 grams) all-purpose flour
- 1 cup (250 mL) of whole milk
- 2T. butter (30 grams), melted plus more to grease dish
- 1 lb. (500 grams) cherries, pitted (or other fruit); enough to cover the bottom of the baking dish
- Vanilla sugar or powdered sugar for dusting

**Instructions**
1. Preheat oven to 350°F.
2. Grease baking dish with butter and sprinkle with granulated sugar.
3. Place fruit in dish to cover bottom. If you have more fruit than space, do not bother to add the fruit that won’t fit.
4. Break eggs into the mixing bowl and beat with the whisk until the yolk and white are mixed.
5. Add a pinch of salt and the sugar to the egg mixture and whisk until well combined.
6. One large spoonful at a time, add the flour to the egg mixture and whisk to incorporate. Do not add all the flour at once or it will clump and you will not be able to whisk out the clumps easily. Continue until all flour is incorporated and the batter is smooth.
7. Add the melted butter and milk. Lightly whisk to incorporate.
8. Gently pour batter into dish. Pour gently to avoid scattering fruit heavily.
9. Bake for 40 minutes, or until the top is puffed, golden, and there is no jiggle in the custard.
10. Remove from oven and dust with vanilla sugar.

**Notes:**
- I put my baking dish on a rimmed cookie sheet so that it is easier to place the (very full) dish into the oven without spilling. This also catches any overflow that may occur during baking.
- It is typical of clafoutis to deflate while cooling. Do not panic if this occurs.
- Let the dish cool before cutting to preserve the integrity of the slices. If it’s super hot, they will be a bit flimsy.
Nussecken (Nut Wedges)
Germany
Submitted by Lisa and Andrew Elberson and the International Student Advisory Board

Nussecken are a type of German viennoiseries that is usually eaten as a dessert, or shared with family and friends over coffee and tea. The name literally translates to nut corners, although nut wedges is a more accurate name in English. The name comes from the triangular shapes that form when cut from the baking sheet, although cutting them rectangular is also acceptable. Nussecken are one of many types of German baked goods that can be found in bakeries or coffee shops. The recipe calls for vanillezucker to be used, which in Germany is pre-packaged packets of sugar infused with vanilla. As a replacement, just mix together some sugar and vanilla extract as called for in the recipe.

**Ingredients** - 32 servings

**For the dough:**
- 4.6 ounces of butter or margarine
- 4.6 ounces of sugar
- 2 eggs
- 10.6 ounces of flour
- 1 teaspoon of baking powder

**For the topping:**
- 4 tablespoons of apricot jam
- 7 ounces of butter or margarine
- 7 ounces of sugar
- ½ cup of sugar mixed with 2 teaspoons of vanilla extract
- 7 ounces of ground hazelnuts
- 7 ounces of chopped hazelnuts
- 4 tablespoons of water
- (optional) chocolate glaze

**Cooking Tools:**
- Oven
- Baking sheet
- Knife to cut into shapes

**Instructions**
1. Preheat the oven to 350 degrees.
2. In a mixing bowl, stir together the baking powder and the butter/margarine for the dough.
3. Add the sugar and eggs and mix them together using a mixer.
4. Once combined, spread some flour onto a flat surface and place the dough on it, adding some flour onto the dough.
5. Use a rolling pin to flatten the dough until it is about a half inch thick. Place it on a large baking sheet and spread the apricot jam onto it.
6. Next up is the topping. Using low heat, melt the sugar, butter, and vanilla-sugar mixture in a small pot. Be careful not to burn it.
7. Add the hazelnuts and water to the pot and stir them together.
8. Once combined, spread the topping evenly onto the dough.
9. Now it goes into the oven for 25 minutes.
10. While still warm, cut it into whatever shapes are desired.
11. Traditionally, they are cut into squares first, then halved into triangles like a club sandwich.
12. If desired, you can dip the corners of the Nussecken into heated chocolate glaze to add more sweetness.
13. Let them sit until fully cooled and enjoy!
WARBAT BIL QISHTA
MIDDLE EAST
Submitted by Mais Ammari

Warbat is a phyllo pastry filled with a creamy custard. This sweet is enjoyed on holidays.

Instructions:
FOR THE FILLING (QISHTA)
1. Add milk, cornstarch and rose water to a pot on high heat.
2. Whisk continuously until mixture is thickened - about 5 minutes.
3. Reduce heat and stir for an additional 2 minutes.
4. Refrigerate covered for at least 1 hour to cool.

FOR THE SYRUP (QATER)
1. Add water, sugar, and lemon to a pot and boil.
2. After 6 minutes of boiling, add the rose water and cardamom and continue boiling for 2-4 more minutes until syrup is slightly thickened.
3. Let syrup cool at room temperature.

FOR THE DOUGH
1. Preheat the oven to 350°F.
2. Bring phyllo dough to room temperature.
3. Place a sheet of dough on clean surface and brush with the melted ghee.
4. Repeat to stack 15 sheets of phyllo dough on top of each other.
5. Cut the stacked sheets into 12 even 4”x4” squares.
6. Place a heaping teaspoon full of the filling in the center of each square and fold gently.
7. Place the pieces on a pan and bake until they are golden brown in color – about for 30 minutes.
8. Once they are done baking, add some warm syrup on top.
9. Garnish with some ground pistachios and let them cool. Serve and enjoy!
10. To save for later, place the warbat in the fridge uncovered to stay crunchy.

Ingredients – 12 servings
For the filling (Qishta)
- 2.5 cups whole milk
- 3.5 tbsp cornstarch
- 1 tbsp rose water

For the syrup (Qater)
- 1 cup water
- 1 ½ cups sugar
- 1 slice lemon
- 1 Tbsp rose water
- 1/8 Tbsp cinnamon or cardamom (optional)

For the dough
- 15 sheets phyllo dough (12”x17”), thawed.
- 8 oz ghee
- ½ cup pistachios

Cooking Tools
- A knife
- A plastic brush
- A non-stick sheet pan
ACKNOWLEDGMENTS

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