

## SIMSMIYEH



### DETAILS

A vegan dessert recipe with a prep time of 5 minutes and a cooking time of 15 minutes. This recipe makes 12 rectangles.

### INGREDIENTS

1. 2 cups sesame seeds
2. 2 cups peanuts
3. 2 cups sugar
4. 1 teaspoon lemon juice
5. 1 tablespoon olive oil

### METHOD

- Start by combining all the dry ingredients, sesame seeds, peanuts and sugar and mix them together.
- Oil a baking tray and set aside. After caramelizing, were going to pour the mixture into a baking sheet to spread and cool (which happens pretty fast) so the tray needs to be oiled before hand.
- We need a deep thick pot for this recipe with the heat at medium high.
- Pour the mixture into the pot.
- Start stirring, always getting the bottom of the pot. The texture will start changing from dry to wet sand. Add a splash of lemon juice and keep stirring as the aromas of the roasted nuts come through.
- Cook until they caramelize into a deep golden brown, which takes around 15 minutes.
- Pour the mixture into your oiled baking tray and smooth out to your desired thickness. Let her cool and slice into rectangles. Usually Simsmiyeh is flattened out with a rolling pin, but I prefer them more rustic as pictured above.
- And finally time to enjoy roasted/ caramelized nuts, Ukh so perfect with a coffee.