



# CELEBRATE WITH ZIYAD

A SERIES OF FESTIVE RECIPES





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CELBRATE WITH ZIYAD

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THE STORY OF ZIYAD

# INTRODUCTION

Ziyad has been celebrating Middle Eastern food with friends and family for generations. Our food, culture, and traditions have brought countless people together from all over the world. Now, more than ever, people are getting more involved in the kitchen and are turning to cooking to help bring them closer to family & friends.

This book is the first collection of our favorite comfort foods that are meant to be shared with the ones you love. We'll be continuing this cookbook series with new releases of seasonal and themed ebooks in the future. We hope that these special dishes will be the centerpiece that sparks wonderful conversation, beautiful moments, and positivity around the table.

**Let's celebrate together.**



# STUFFED MEDJOOL DATES

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## INGREDIENTS

- 12 [Ziyad Brand Medjool Dates](#)
- 6 oz Ziyad Brand Syrian Cheese  
*Cut into wedges. Serve warm.*
- 1 tbsp Ziyad Brand Pistachios  
*Chopped*
- 1 tbsp Fresh thyme leaves
- [Sultan Brand Olive Oil](#)  
*For drizzling*



TIME  
30 MINUTES



SERVING  
4-6 PEOPLE



DIFFICULTY  
EASY

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## DIRECTIONS

### STEP I

Preheat the oven to 350° F. Slice an opening into one side of the date and take the pit out. You are creating a pocket for fillings.

### STEP II

Add a wedge of cheese. Drizzle with olive oil and/or sprinkle with fresh thyme leaves. Bake at 350° F for 10 minutes until the cheese softens and the dates are warmed through. Sprinkle with pistachios to finish.

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*Saktain!*

CELEBRATE WITH ZIYAD

# SNACKS AND APPETIZERS

STUFFED MEDJOOOL DATES

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CELEBRATE WITH ZIYAD

# SNACKS AND APPETIZERS

GREEN HUMMUS

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# GREEN HUMMUS

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## INGREDIENTS

- 1 [14oz can Ziyad Brand Ready to Eat Hummus](#)  
Juice of one lemon
- 1 Garlic clove
- 1 cup Fresh cilantro  
*Roughly chopped*
- ½ Jalapeño  
*Seeds removed (more if you like more heat)*
- ¼ tsp Ziyad Brand Cumin
- 2 tbsp [Sultan Brand Olive Oil](#)  
Ziyad Brand Pine Nuts



TIME  
10 MINUTES



SERVING  
4 PEOPLE



DIFFUCULTY  
EASY

### TO GARNISH

Add jalapeños, chopped cilantro and pine nuts.

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## DIRECTIONS

### STEP 1

Add all the ingredients to a food processor except the olive oil. Blend until you have a thick paste. Add in the remainder of the ingredients. Thin with water if necessary, 1 tablespoon at a time until desired consistency.

### TO SERVE

Spread on a plate with a nice drizzle of olive oil. Top with your favorite garnish such as a sprinkle of cumin, chopped cilantro, pine nuts or jalapeños. Serve with pita bread, chips, and cut up vegetables.

### STORAGE

Hummus lasts 2-4 days in the fridge in a sealed container.

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*Sahitain!*

# H U M M U S   W I T H   L A M B

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## I N G R E D I E N T S

- 2   tbsp   Sultan Brand Olive Oil
- 7   oz     Beef or lamb  
*Diced*
- ¼   tsp    [Pinch of Ziyad Brand Liyye Powder](#)
- ¼   tsp    [Pinch of Ziyad Brand Allspice](#)
- ½   tsp    Salt
- 2   tsp    [Ziyad Brand Pomegranate Molasses](#)
- 1   tsp    Ziyad Brand Pine Nuts
- 1        [14oz can Ziyad Brand Ready to Eat Hummus](#)  
*Mixed well to combine*



**TIME**  
30 MINUTES



**SERVING**  
4 PEOPLE



**DIFFICULTY**  
EASY

## TO GARNISH

Drizzle of olive oil with  
toasted nuts.

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## D I R E C T I O N S

### STEP I

Heat the olive oil in a large frying pan over medium-high heat. Add the meat. Season with liyye powder, allspice powder and salt. Cook for 10 minutes until browned and no longer pink.

### STEP II

Add the pomegranate molasses. Add the pine nuts. Remove from heat.

### STEP III

Serve the hummus in a bowl. Top the hummus with beef mixture and drizzle with olive oil.

*Sah'tain!*

Recipe by: Chef Joe Barza

CELEBRATE WITH ZIYAD

# SNACKS AND APPETIZERS

HUMMUS WITH LAMB

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CELEBRATE WITH ZIYAD

# SNACKS AND APPETIZERS

HERBED LABNA DIP

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# HERBED LABNA DIP

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## INGREDIENTS

- 1½ cups Ziyad Brand Labna
- 20 Fresh mint leaves  
*Chopped*
- 10-15 Large basil leaves  
*Chopped*
- ¼ cup Fresh dill  
*Chopped*
- Salt
- ½ tsp [Ziayd Brand Aleppo Pepper](#)
- Zest of one lemon
- 3 tbsp [Sultan Brand Extra Virgin Olive Oil](#)
- Garlic clove  
*Finely minced*
- More herbs for garnish



TIME  
20 MINUTES



SERVING  
4-6 PEOPLE



DIFFICULTY  
EASY

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## DIRECTIONS

### STEP I

Spoon the labna into a serving bowl. Whisk the labna until smooth. Add two tablespoons of olive oil and whisk to combine. Add garlic, lemon zest, Aleppo pepper, salt to taste, and chopped herbs. Reserve some herbs to garnish.

### STEP II

Drizzle the remaining olive oil on top. Serve with cut up vegetables and pita bread.

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*Sahitain!*

# F A T T O U S H S A L A D

## INGREDIENTS

### SALAD INGREDIENTS

- 1 Head of Romaine lettuce  
*Washed, dried, and chopped*
- 3 Tomatoes  
*Chopped*
- 3 Small Persian cucumbers  
*or one large English cucumber, diced*
- 1 Bell pepper  
*Chopped*
- 4-5 Radishes  
*Diced*
- 3 Green onions  
*Chopped*
- 1 cup Fresh Italian parsley  
*Chopped*
- ½ cup Fresh mint  
*Chopped*
- 2 Pita bread  
*About 7 in. cut into bite-size pieces*



TIME  
30 MINUTES



SERVING  
4 PEOPLE



DIFFICULTY  
EASY

### DRESSING

- Juice of two lemons
- 1/3 cup [Sultan Brand Extra Virgin Olive Oil](#)
- 2 tbsp Ziyad Brand Sumac
- Salt
- 1 Garlic Clove  
*Minced*
- 1 tsp Ziyad Brand Dried Mint Leaves

## DIRECTIONS

### STEP I

To make the dressing, add all the dressing ingredients to a mason jar. Shake well to combine.

### STEP II

Preheat the oven to 425° F (8-10 min). Place pita bread on a baking sheet and toast in the oven until completely dried out and toasted ( we are looking for crispy bread but not burnt). Set aside to cool. You can also fry your pita bread chips.

### STEP III

Combine lettuce, tomatoes, cucumbers, green onions, radishes, bell pepper, mint and chopped parsley. Toss the vegetables to combine. Add the dressing when ready to serve. Top the lettuce with the crispy pita right before serving to avoid getting the bread soggy.

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# SOUPS, SALADS, AND SIDES

FATTOUSH SALAD

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# SOUPS, SALADS, AND SIDES

RED LENTIL SOUP WITH SUMAC

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# RED LENTIL SOUP WITH SUMAC

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## INGREDIENTS

3 tbsp [Sultan Brand Olive Oil](#)

2 Large carrots  
*Peeled and diced*

1 Yellow onion  
*Peeled and diced*

3 Cloves of garlic

16 oz [Ziyad Brand Red lentils](#)  
*Rinsed and drained*

Water or low-sodium vegetable or chicken broth  
*About 2 quarts (if too thick add more)*

1 Bay leaf

2 tsp Ziyad Brand Cumin

2 tsp Ziyad Brand Coriander

1 tsp [Ziyad Brand Turmeric](#)

Pinch of Ziyad Brand Hot Crushed Red Pepper Flakes

Salt and pepper



TIME  
35 MINUTES



SERVING  
4-6 PEOPLE



DIFFICULTY  
EASY

### TO GARNISH

Add lemon wedges, radishes, green onion, cilantro leaves, Ziyad Brand Sumac, Sultan Brand Olive Oil, and Ziyad Brand Labna.

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## DIRECTIONS

### STEP I

In a Dutch oven, heat the olive oil over medium heat. Sauté onions, garlic and carrots for 5-7 minutes until translucent. Add spices and salt and cook for an additional minute.

### STEP II

Add the lentils, water or broth, and bay leaf. Bring to a boil, then turn the heat down to low and let it simmer until the lentils begin to fall apart and they become creamy all on their own. Add more water or stock if needed. The lentils will thicken as they cook about 20-30 minutes. Stir soup often so it does not stick to the bottom of the pot.

### STEP III

Serve in bowls with the optional garnishes of radishes, green onions, cilantro leaves, lemon wedges, crispy pita chips, a squeeze of lemon juice and a sprinkle of sumac.

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*Sah'tain!*

# F R E E K E H P I L A F

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## I N G R E D I E N T S

- 2 cups [Ziyad Brand Freekeh](#)  
*Picked over, rinsed a few times and drained*
- 4 cups Chicken stock or water
- 2 tbsp [Sultan Brand Olive Oil](#)  
Salt and pepper to taste
- ½ tsp [Ziyad Brand Allspice](#)
- ¼ tsp Ziyad Brand Cinnamon
- ¼ tsp Ziyad Brand Cardamom  
A few grates of fresh nutmeg
- 1 Bay leaf
- ¼ cup Ziyad Brand Almonds  
*Or pine nuts*



TIME  
40 MINUTES



SERVING  
4 PEOPLE



DIFFICULTY  
EASY

### SERVING SUGGESTION

Top with roasted nuts. Serve with Dana Plain Yogurt, roasted chicken and raisins.

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## D I R E C T I O N S

### STEP I

(Clean the freekeh by sifting the grains on a tray with your fingers several times over making sure to remove any hulls etc. Wash the freekeh several times, drain and set aside). Heat the oil in a heavy pot. Add prepped freekeh, spices, bay leaf, and toss to combine. Add the stock or water into the pot and bring the mixture to boil adjusting the seasoning to taste.

### STEP II

Reduce the heat to a simmer, cook for 35-40 minutes or until all the liquid has been absorbed and the freekeh is cooked through.

### STEP III

The freekeh shouldn't be crunchy but it needs to hold its shape—it's naturally chewy and al dente. Fluff with a fork, garnish with roasted nuts, yogurt and raisins then serve.

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*Sah'tain!*

CELEBRATE WITH ZIYAD

# SOUPS, SALADS, AND SIDES

F R E E K E H P I L A F

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CELEBRATE WITH ZIYAD

# SOUPS, SALADS, AND SIDES

CHICKEN FREEKEH SOUP

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# CHICKEN FREEKEH SOUP

## INGREDIENTS

### CHICKEN BROTH

1 lb Boneless chicken thighs

1 Onion  
*Peeled and halved*

1 Bay leaf

1 Small Ziyad Brand Cinnamon Stick

8 cups Water  
*or about 2 liters*

Any vegetable aromatics  
*Celery, carrots etc.*

### PREPARATION SUGGESTION

For a quicker recipe, substitute with ready made broth and rotisserie chicken.

### SOUP

1 Onion  
*Chopped*

2 Carrots  
*Peeled and diced*

2 cups [Ziyad Brand Freekeh](#)  
*Picked and washed*

Salt and freshly ground black pepper

½ tsp [Ziyad Brand Seven Spice](#)

½ tsp Ziyad Brand Ground Cardamom

2 tbsp [Sultan Brand Olive Oil](#)



TIME  
90 MINUTES



SERVING  
4-6 PEOPLE



DIFFICULTY  
EASY

## DIRECTIONS

### STEP I

Add all chicken broth ingredients to a pot and add the water. Bring pot to a boil, skimming any foam that floats on top. Lower the heat and simmer for around 45 minutes until the chicken is tender. Take out the chicken pieces and shred the meat. Strain the broth and set aside.

### STEP II

(Clean the freekeh by sifting the grains on a tray with your fingers several times over making sure to remove any hulls etc. Wash the freekeh several times, drain and set aside). Sauté the chopped onions in olive oil on medium heat until softened about 5 minutes. Add the freekeh and carrots to the onions along with the spices.

### STEP III

Add the strained chicken broth and bring the mixture to a boil. Simmer for around 25 minutes then add the shredded chicken for the last 10 minutes of cooking. Make sure to adjust liquid levels again by adding more water, if needed, until cooked through.

*Sah'tain!*

# BAKED WHOLE SEA BASS WITH TAHINI DRESSING

## INGREDIENTS

- 1 Large whole bone in fish  
*Such as sea bass, cleaned, scaled  
and gutted*
- 2 tbsp [Sultan Brand Olive Oil](#)
- 2 Cloves of garlic
- 1 Lemon  
*Halved*
- Handful of fresh parsley
- Salt and freshly cracked  
black pepper
- ½ tsp Ziyad Brand Cumin
- 1 tsp Ziyad Brand Coriander

## TAHINI SAUCE

- 2 Cloves of garlic  
*Finely minced*
- ½ tsp Salt  
*Adjust to taste*
- ½ cup [Ziyad Brand Tahini](#)
- ¼ cup Fresh lemon juice
- ½-¾ cup Cold water



TIME  
30 MINUTES



SERVING  
2 PEOPLE



DIFFICULTY  
MEDIUM

## DIRECTIONS

### TO MAKE TAHINI SAUCE

In a food processor or a mixing bowl, combine all ingredients except water. Drizzle water in slowly until you get the consistency you like. At first, tahini will appear clumpy but it will become smooth as you drizzle in water. The best part about making your own tahini sauce is that you can adjust all the ingredients to your taste. If you want more garlic or lemon, add more. If tahini gets thick as it sits, drizzle in a bit more water and stir to combine.

### TO COOK THE FISH

Heat oven to 450°F. Line a rimmed baking sheet with aluminum foil, or grease pan with oil. Pat fish dry with paper towels. Use a sharp knife to lightly score the top of the fish in diagonal lines about 1-inch apart. Brush the fish generously on both sides with the olive oil. Stuff the cavity with: lemon slices, garlic and parsley.

Season the fish generously with salt, black pepper, cumin and coriander .

### STEP III

Roast the fish for 18-20 minutes, or until the fish reaches an internal temperature of 145°F and flakes easily with a fork. (Cooking time will vary depending on the size of fish.) Remove from the oven, and drizzle tahini sauce all over the top of the fish or serve on the side. Serve warm with extra tahini sauce and lemon wedges.

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# MAIN DISHES

BAKED WHOLE SEA BASS WITH  
TAHINI DRESSING

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CELEBRATE WITH ZIYAD

# MAIN DISHES

L A M B S H A N K S

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# L A M B S H A N K S

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## INGREDIENTS

- 1 tbsp [Ziyad Brand Butter Ghee](#)
- 4 Lamb shanks  
*French trimmed*
- 1 Onion  
*Finely chopped*
- 2 Garlic cloves
- 2 tsp [Ziyad Brand Allspice](#)
- 1 tsp Ziyad Brand Ground Cardamom
- 1 tsp Ziyad Brand Ground Cinnamon
- Salt and pepper
- 1 Bay leaf
- 3 cups Chicken stock or water
- 1 28 oz can of diced tomatoes



**TIME**  
120 MINUTES



**SERVING**  
4 PEOPLE



**DIFFICULTY**  
MEDIUM

### TO GARNISH

Fresh parsley to garnish. Serve with rice or freekeh pilaf.

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## D I R E C T I O N S

### STEP I

Season the lamb shanks with allspice, ground cardamom, salt, pepper and cinnamon. Heat the ghee in a pot over medium-high heat. Sear the lamb shanks until brown on all sides (about 5-7 minutes).

### STEP II

Transfer the lamb shanks to a plate. Add the onion and garlic to the same pot and cook until softened, for 3-5 minutes. Return the lamb shanks to the pot.

### STEP III

Add the stock and diced tomatoes. Bring the mixture to a boil. Add the bay leaf. Reduce heat to medium-low and simmer, covered for 1 hour. Uncover and cook, stir every now and then for 30 minutes or until the lamb is tender.

### STEP III

To serve, plate the lamb shanks on a platter and top with sauce. Serve with rice or freekeh pilaf (recipe on page 18).

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*Sah'tain!*

# STUFFED VINE LEAVES

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## INGREDIENTS

|         |                                                                            |                   |                                                                                       |
|---------|----------------------------------------------------------------------------|-------------------|---------------------------------------------------------------------------------------|
| 1 lb    | Minced beef meat<br><i>85% lean 15% fat</i>                                |                   |                                                                                       |
| 2 cups  | Short grain rice                                                           |                   |                                                                                       |
| 1       | Packet of <a href="#">Ziyad Brand Liyye Seasoning</a>                      |                   |                                                                                       |
| 1 tbsp  | <a href="#">Ziyad Brand Ghee</a> or <a href="#">Sultan Brand Olive Oil</a> |                   |                                                                                       |
| 1 ½ tsp | <a href="#">Ziyad Brand Allspice</a>                                       | FOR COOKING BROTH |                                                                                       |
| ¼ tsp   | Ziyad Brand Ground Nutmeg                                                  | 3-4 cups          | Water or chicken broth<br><i>Enough to cover the pot with<br/>rolled grape leaves</i> |
|         | Salt and pepper to taste                                                   |                   | Salt                                                                                  |
| 1       | Jar of Ziyad Brand Grape Leaves                                            | 1 tsp             | <a href="#">Sultan Brand Olive Oil</a>                                                |
|         |                                                                            | 2 tbsp            | Fresh lemon juice                                                                     |
|         |                                                                            | 1-2 tbsp          | Ziyad Brand Tomato Paste<br>optional                                                  |

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TIME  
30 MINUTES



SERVING  
2 PEOPLE



DIFFICULTY  
MEDIUM

## DIRECTIONS

### STEP I

Rinse the rice a few times until water runs clear. Strain. Add meat, ghee and spices to strained rice and mix well to combine. Strain the grape leaves from the jar and rinse a few times under cold water to get rid of the pickling salt. Strain from water and set aside.

### STEP II

Lay the grape leaves on a flat surface with rough side facing up. Add one teaspoon of rice and meat mixture to the middle of the leaf, fold in both sides and roll as tightly as you can just like you would with an egg roll to ensure the rice stuffing stays inside. Add your rolled grape leaves into a heavy pot in layers, make sure they are snug together (seam side down) to prevent leaves from opening while cooking.

### STEP III

Mix all broth ingredients together and set aside.

### STEP IIII

Cover your stuffed grape leaves with the prepared cooking broth (just enough to cover the leaves). Let the mixture come to a boil for 10 minutes on high then cover the pot. Lower the heat to simmer and cook until the rice and meat are cooked through and leaves are tender, about 1.5 hours, checking at 60 minutes. Make sure there is always liquid in the pot so the grape leaves don't burn. **Tip:** To prevent the grape leaves from moving around and opening while cooking, cover the top layer with a heat resistant plate slightly smaller than the pot.

CELEBRATE WITH ZIYAD

# MAIN DISHES

STUFFED VINE LEAVES

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# MAKLOUBEH ( A ONE POT DISH )

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## INGREDIENTS ———

- 2 cups Sultan Brand Basmati Rice
- 1 Small head of cauliflower  
*Cut into small bite-size florets*
- 1 Medium eggplant  
*Sliced into rounds*
- 1 Tomato  
*Sliced into rounds*
- 1 Large onion  
*Thinly sliced*
- 1 Whole chicken  
*Cut up into 6-8 pieces or about 3 ½ pounds bone-in chicken pieces (You can also use chicken thighs)*
- 1 tbsp Ziyad Brand Seven Spice
- Water
- Salt and black pepper
- 1/3 cups Canola or vegetable oil  
*About an inch for frying the vegetables plus more for the nuts*



**TIME**  
60-90 MINUTES



**SERVING**  
6 PEOPLE



**DIFFICULTY**  
EASY

### TO GARNISH

Garnish with Ziyad Brand Pine Nuts or Raw Almonds and Ziyad Brand Yogurt.

## DIRECTIONS

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### STEP I

Wash the rice a few times until the water runs clear. Drain it and discard the water. Toss the rice with the spices and set aside. To prep the vegetables: in a non-stick heavy pot, heat 1 inch of neutral oil over medium-high heat until simmering hot, then fry the vegetables separately and in batches until browned.

### STEP III

In the same pot, season the chicken with salt and pepper and brown on both sides. About 5-7 minutes per side. Take out the chicken and add the onions. Sauté until translucent, about 5 minutes. Remove from the pot. Remove all excess oil. Make sure you have no more than a tablespoon of oil at the bottom of the pot.

### STEP II

Start with the cauliflower florets, fry about 7 minutes per batch. Drain on a paper towel then fry the eggplant in one layer until browned, about 4 minutes per batch. Drain on a paper towel. (If the eggplant is too oily, press on it with paper towels to absorb the excess oil). Pour out the excess oil, keeping about 3 tablespoons in the pot. set all the vegetables aside.

### STEP IV

In the same pot, we are going to start layering to create the makloubeh signature look. First, arrange the tomatoes, add chicken pieces skin side down and vegetables. Add onions. Add the seasoned rice. Cover with water about  $\frac{1}{2}$  an inch over the rice. Let it come to a boil. Lower heat to simmer. Cover the pot. Let it cook on low until rice is fluffy and chicken is cooked through and the water is fully absorbed. About 45-60 minutes. Don't flip the pot just yet. Let it rest for 10-15 minutes so it holds its shape. Invert the pot into a serving platter slightly bigger than the pot.

### STEP V

Place a very large serving dish (slightly larger than the pot) on top of the pot, then, protecting your hands, invert the pot onto the dish in one smooth motion. Gently and carefully lift off the pot. Be careful, it's still hot. Garnish with toasted nuts. Enjoy with a simple salad or plain yogurt.

# MAKROUTA COOKIES

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## INGREDIENTS

### DOUGH

- 3 cups All purpose flour
- ¼ cup Powdered sugar
- 2 tbsp [Nido Dry Whole Milk Powder](#)
- 1 tsp [Ziyad Brand Ground Mahlab](#)
- 2 tbsp Ziyad Brand Ground Anise
- 2 tbsp [Ziyad Brand Anise Seeds](#)
- 1½ cups Semi-melted vegetable shortening
- ½ - ¾ cup Water

### TOPPING

- 1 cup Ziyad Brand Raw Sesame Seeds
- 2 tbsp Simple syrup or melted honey



TIME  
40-60 MINUTES



SERVING  
40 PIECES



DIFFICULTY  
MEDIUM

### FILLING

- 1-13 oz [Ziyad Brand Baking Date Paste](#)
- 1 tsp [Ziyad Brand Butter Ghee](#)
- 1 tsp Ziyad Brand Cinnamon
- 1 tbsp [Ziyad Brand Anise Seeds](#)

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## DIRECTIONS

### STEP I

In a large bowl, mix together all the dough ingredients except water. (You can do this on a mixer using the paddle attachment or with your hands.) Slowly add in water until the dough comes together. Keep the dough covered with plastic wrap to avoid drying out. In another bowl, combine the filling ingredients and set aside. In a shallow pan, mix the topping ingredients and set aside.

### STEP II

Roll the dough out on a clean surface, adding flour to the rolling pin to avoid sticking. Roll out dough to about 1 inch in thickness into a rectangular shape. Roll some of the date paste into a log (not too thin or thick). Lay this date paste log closest to you on the dough. Roll the dough over the date paste tightly into a log then use a pizza cutter to cut off the excess dough.

### STEP III

Keep repeating with the dough making logs. Using the same pizza cutter, make diagonal cuts to the stuffed log to make your cookies. Dip the cookie into the topping and place on a parchment-lined baking sheet. Bake in a 375°F oven for 15-20 minutes until a light brown color on top. Serve room temperature. Store these in an airtight container in room temperature for about a month. These can also be frozen and thawed out before serving.

CELEBRATE WITH ZIYAD

# SWEETS

MAKROUTA COOKIES

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CELEBRATE WITH ZIYAD

# SWEETS

NO - BAKE DATE BALLS

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# NO - BAKE DATE BALLS

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## INGREDIENTS

- 13 oz [Ziyad Brand Date Paste](#)
- 2 cups Ziyad Brand Walnuts
- ¼ cups Ziyad Brand Shredded Unsweetened Coconut Flakes
- ½ tsp Ziyad Brand Cinnamon
- Pinch of salt



TIME  
10 MINUTES



SERVING  
12-14 BITES



DIFFICULTY  
EASY

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## DIRECTIONS

### STEP I

In a food processor, pulse the walnuts until roughly chopped. Add in the date paste and cinnamon and pulse for 10-15 seconds until it comes together. Pulse until thoroughly combined.

### STEP II

Using a small 1 tablespoon cookie scoop, form small balls by rolling between the palm of your hands. Place coconut in a small plate.

### STEP III

Roll the date bites into shredded coconut, pressing gently so they adhere. This makes about 12-14 bites.

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*Santitas!*

# Q A T A Y E F   W I T H   W A L N U T   F I L L I N G

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## I N G R E D I E N T S

### D O U G H

- 3 cups Water
- 2 cups Flour
- ½ cup [Ziyad Brand Semolina](#)
- 2 tbsp Sugar
- 1 tbsp Baking powder
- Pinch of salt

### F I L L I N G

- 1 cup Ziyad Brand Walnuts  
*Chopped*
- 2 tbsp Ziyad Brand Unsweetened Coconut
- ½ tsp Ziyad Brand Cinnamon
- 1 tbsp Sugar

### S I M P L E   S Y R U P

- 2 cups Sugar
- 1 ½ cups Water
- 1 tsp Lemon juice
- 1 tsp Ziyad Brand Orange Blossom Water
- 1 tsp Ziyad Brand Rose Water

### T O   C O O K   Q A Y A T E F

- 2 tbsp [Ziyad Brand Butter Ghee](#)
- Baking tray covered in parchment paper



**TIME**  
40 MINUTES



**SERVING**  
18-20 PIECES



**DIFFICULTY**  
MEDIUM

### T O   G A R N I S H

Garnish with crushed nuts.

## DIRECTIONS

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### STEP I

In a blender, add the dough ingredients in the order above starting with the water. Combine all the dough ingredients. Mix for a few minutes until you have a smooth batter, no lumps and make sure you scrape the sides to fully incorporate the dough. Let the batter rest for 30 minutes.

### STEP III

Place each qatayef round in the palm of your hand, the bubbled (uncooked side) facing you. Add about 2 teaspoons of your filling in the middle making sure not to over fill them. Fold the round on itself, creating a crescent shape or half moon. Pinch the edges together firmly to seal and ensure the filling stays inside. Set aside and cover with clean towel until you are done filling the rest. Transfer all your filled qatayef to your prepared baking sheet. Brush each one with the melted ghee. Put your tray in the preheated oven for 15-20 minutes until the qatayef are golden and a bit crispy (can also deep fry your qatayef until golden brown).

### STEP II

Heat a nonstick shallow pan over medium low heat. A pancake griddle works real well here. Using a ¼ cup measure, pour the batter onto the heated pan or griddle, just like you would with pancakes. You don't need to grease the pan. Unlike pancakes, you only need to cook them on one side. So you will notice that the surface will start forming bubbles. Once the bubbles are set and no longer wet, your qatayef is ready. Transfer the cooked qatayef to a baking tray covered with a kitchen towel. Place the qatayef round bubbles facing up and cover them with another clean kitchen towel so they don't dry out. Repeat the process until you finish the batter.

### STEP IV

In a heavy pot, add the sugar and water. Whisk to combine. Cook on medium heat for 10-15 minutes until the sugar is completely dissolved and the mixture is a bit syrupy. Add the lemon juice, cook for an additional minute. Turn off the heat and add your orange blossom or rose water. Using a slotted spoon, quickly dip the hot qatayef in the warm simple syrup. Serve warm. Sprinkle them with crushed nuts if you wish. Serve immediately.

~~~~~  
*Sah'tain!*

CELEBRATE WITH ZIYAD

# DRINKS

POMEGRANATE FIZZY MOCKTAIL

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# POMEGRANATE FIZZY MOCKTAIL

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## INGREDIENTS

- 16 oz Ziyad Brand Pomegranate Juice
- 4 oz Orange juice
- 1 tsp Ziyad Brand Orange Blossom Water
- Ginger ale or sparkling water



TIME  
10 MINUTES



SERVING  
4 PEOPLE



DIFFICULTY  
EASY

### GARNISH:

Garnish with pomegranate arils, strips of orange peel and lots of ice.

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## DIRECTIONS

### STEP I

Combine the first 3 ingredients in a large pitcher. Stir to combine.

### STEP II

When ready to serve, pour drinks over ice and top with 3 parts juice and 1 part ginger ale or sparkling water.

### STEP III

Garnish with an orange peel and some pomegranate seeds.

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*Sahitain!*

# Q A M A R A L D I N I C E T E A

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## INGREDIENTS ———

- 1      14 oz Ziayd Brand Qamar Al Din Pack
- Unsweetened ice tea  
         *To taste*
- Ice cubes
- Lemon wedges  
         *To garnish*



**TIME**  
15 MINUTES



**SERVING**  
2-4 PEOPLE



**DIFFICULTY**  
EASY

## D I R E C T I O N S

### STEP I

Take the qamar out of its wrap and chop it into bite size pieces. A pair of scissors might be easier for this job. Place the qamar al din in a bowl, add the water and soak 4-5 hours stirring every hour or so. If your fruit leather is soft and pliable it will take no more than an hour or less to soften. Add the soaking water and the softened qamar al din to a high speed blender and blend until it's super smooth. Strain from any unblended lumps.

### STEP II

Refrigerate until ready to use. Add the qamar al din syrup to the unsweetened ice tea, add a lemon wedge and ice to serve.

**Tip:** You can adjust the ration of qamar al din syrup to your ice tea according to taste.

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*Sah'tain!*

CELEBRATE WITH ZIYAD

# DRINKS

QAMAR AL DIN ICE TEA

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CELEBRATE WITH ZIYAD

# DRINKS

S A H L A B

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# S A H L A B

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## INGREDIENTS

- 1 Packet of Ziyad Brand Sahlab
- 4 cups Cold milk



**TIME**  
15 MINUTES PLUS  
CHILLING TIME



**SERVING**  
4-6 PEOPLE



**DIFFICULTY**  
EASY

## GARNISH

Garnish with cinnamon, cocoa powder, dried fruits, coconut or finely chopped nuts.

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## DIRECTIONS

### STEP I

In a sauce pan, mix the contents of the packet with 4 cups of cold milk.

### STEP II

Stir continuously over medium-low heat, until mixture is thickened and smooth.

### SERVE HOT

Pour immediately into mugs if you are drinking as hot beverage, or pour into serving bowls and allow to cool a bit before refrigerating. Garnish with cinnamon or cocoa powder or dried fruits with coconut or finely chopped nuts.

### SERVE COLD

If serving cold, let it set for 2 hours in the fridge before serving. Garnish with cinnamon or cocoa powder or dried fruits with coconut or finely chopped nuts.

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*Sahfain!*

# J A L L A B

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## INGREDIENTS

Ziyad Brand Jallab Syrup

Water

Ziyad Brand Pine Nuts  
*To garnish*

Ziyad Brand Raisins  
*To garnish*

Ice cubes



**TIME**  
5 MINUTES



**SERVING**  
2-4 PEOPLE



**DIFFICULTY**  
EASY

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## DIRECTIONS

### STEP I

In a serving pitcher dilute 4 parts cold water to one part jallab syrup (adjust to taste).  
Add ice before serving.

### STEP II

Top with Ziyad Brand Pine Nuts and Ziyad Brand Raisins.

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*Sah'tain!*

CELEBRATE WITH ZIYAD

# DRINKS

J A L L A B

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# S H O P P I N G L I S T I N D E X

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<b>Stuffed Medjool Dates</b>	<b>7</b>	<a href="#">Olive Oil</a>	<input type="checkbox"/>	Bay leaf	<input type="checkbox"/>
<a href="#">Sultan Brand Olive Oil</a>	<input type="checkbox"/>	Ziyad Brand Dried Mint Leaves	<input type="checkbox"/>	Chicken stock or water	<input type="checkbox"/>
<a href="#">Ziyad Brand Medjool Dates</a>	<input type="checkbox"/>	Ziyad Brand Sumac	<input type="checkbox"/>	Fresh nutmeg	<input type="checkbox"/>
Ziyad Brand Pistachios	<input type="checkbox"/>	Bell pepper	<input type="checkbox"/>	Salt	<input type="checkbox"/>
Ziyad Brand Syrian Cheese	<input type="checkbox"/>	Fresh Italian parsley	<input type="checkbox"/>	Pepper	<input type="checkbox"/>
Fresh thyme leaves	<input type="checkbox"/>	Fresh mint	<input type="checkbox"/>		
		Garlic	<input type="checkbox"/>	<b>Chicken Freekeh Soup</b>	<b>21</b>
<b>Green Hummus</b>	<b>9</b>	Green onion	<input type="checkbox"/>	<a href="#">Sultan Brand Olive Oil</a>	<input type="checkbox"/>
<a href="#">Sultan Brand Olive Oil</a>	<input type="checkbox"/>	Lemons	<input type="checkbox"/>	Ziyad Brand Cinnamon Stick	<input type="checkbox"/>
Ziyad Brand Cumin	<input type="checkbox"/>	Pita bread	<input type="checkbox"/>	<a href="#">Ziyad Brand Freekeh</a>	<input type="checkbox"/>
<a href="#">Ziyad Brand Ready to</a>	<input type="checkbox"/>	Radishes	<input type="checkbox"/>	Ziyad Brand Ground Cardamon	<input type="checkbox"/>
<a href="#">Eat Hummus</a>		Romain lettuce	<input type="checkbox"/>	<a href="#">Ziyad Brand Seven Spice</a>	<input type="checkbox"/>
Ziyad Brand Pine Nuts	<input type="checkbox"/>	Salt	<input type="checkbox"/>	Bay leaf	<input type="checkbox"/>
Fresh cilantro	<input type="checkbox"/>	Small Persian cucumbers	<input type="checkbox"/>	Black pepper	<input type="checkbox"/>
Garlic clove	<input type="checkbox"/>	Tomatoes	<input type="checkbox"/>	Boneless chicken thighs	<input type="checkbox"/>
Jalapeño	<input type="checkbox"/>			Carrots	<input type="checkbox"/>
Lemon	<input type="checkbox"/>	<b>Red Lentil Soup</b>	<b>17</b>	Celery	<input type="checkbox"/>
		<b>With Sumac</b>		Onion	<input type="checkbox"/>
<b>Hummus With Lamb</b>	<b>11</b>	<a href="#">Sultan Brand Olive Oil</a>	<input type="checkbox"/>	Salt	<input type="checkbox"/>
Sultan Brand Olive Oil	<input type="checkbox"/>	Ziyad Brand Coriander	<input type="checkbox"/>	Water	<input type="checkbox"/>
<a href="#">Ziyad Brand Allspice</a>	<input type="checkbox"/>	Ziyad Brand Cumin	<input type="checkbox"/>		
<a href="#">Ziyad Brand Liyye Powder</a>	<input type="checkbox"/>	<a href="#">Ziyad Brand Red Lentils</a>	<input type="checkbox"/>	<b>Baked Whole Sea Bass</b>	<b>23</b>
Ziyad Brand Pine Nuts	<input type="checkbox"/>	Ziyad Brand Red Pepper Flakes	<input type="checkbox"/>	<b>with Tahini Dressings</b>	
<a href="#">Ziyad Brand Pomegranate</a>	<input type="checkbox"/>	Ziyad Brand Sumac	<input type="checkbox"/>	<a href="#">Sultan Brand Olive Oil</a>	<input type="checkbox"/>
<a href="#">Molasses</a>		<a href="#">Ziyad Brand Turmeric</a>	<input type="checkbox"/>	Ziyad Brand Coriander	<input type="checkbox"/>
<a href="#">Ziyad Brand Ready to Eat</a>	<input type="checkbox"/>	Bay leaf	<input type="checkbox"/>	Ziyad Brand Cumin	<input type="checkbox"/>
<a href="#">Hummus</a>		Chicken broth	<input type="checkbox"/>	<a href="#">Ziyad Brand Tahini</a>	<input type="checkbox"/>
Beef or lamb	<input type="checkbox"/>	Cilantro	<input type="checkbox"/>	Black pepper	<input type="checkbox"/>
Salt	<input type="checkbox"/>	Garlic	<input type="checkbox"/>	Fresh parsley	<input type="checkbox"/>
		Greek yogurt	<input type="checkbox"/>	Garlic cloves	<input type="checkbox"/>
<b>Herbed Labna Dip</b>	<b>12</b>	Green onion	<input type="checkbox"/>	Large whole bone in fish	<input type="checkbox"/>
<a href="#">Sultan Brand Extra Virgin</a>	<input type="checkbox"/>	Large carrots	<input type="checkbox"/>	Lemons	<input type="checkbox"/>
<a href="#">Olive Oil</a>		Lemon	<input type="checkbox"/>	Salt	<input type="checkbox"/>
<a href="#">Ziyad Brand Aleppo Pepper</a>	<input type="checkbox"/>	Pepper	<input type="checkbox"/>	Water	<input type="checkbox"/>
Ziyad Brand Labna	<input type="checkbox"/>	Salt	<input type="checkbox"/>		
Large basil leaves	<input type="checkbox"/>	Yellow onion	<input type="checkbox"/>	<b>Lamb Shanks</b>	<b>25</b>
Fresh dill	<input type="checkbox"/>			<a href="#">Ziyad Brand Allspice</a>	<input type="checkbox"/>
Fresh mint leaves	<input type="checkbox"/>	<b>Freekeh Pilaf</b>	<b>19</b>	<a href="#">Ziyad Brand Butter Ghee</a>	<input type="checkbox"/>
Garlic clove	<input type="checkbox"/>	<a href="#">Sultan Brand Olive Oil</a>	<input type="checkbox"/>	Ziyad Brand Ground Cardamon	<input type="checkbox"/>
Lemon	<input type="checkbox"/>	<a href="#">Ziyad Brand Allspice</a>	<input type="checkbox"/>	Ziyad Brand Ground Cinnamon	<input type="checkbox"/>
Salt	<input type="checkbox"/>	Ziyad Brand Almonds	<input type="checkbox"/>	Bay leaf	<input type="checkbox"/>
		Ziyad Brand Cardamon	<input type="checkbox"/>	Chicken stock or water	<input type="checkbox"/>
<b>Fattoush Salad</b>	<b>15</b>	Ziyad Brand Cinnamon	<input type="checkbox"/>	Can of diced tomatoes	<input type="checkbox"/>
<a href="#">Sultan Brand Extra Virgin</a>	<input type="checkbox"/>	<a href="#">Ziyad Brand Freekeh</a>	<input type="checkbox"/>	Garlic cloves	<input type="checkbox"/>

# S H O P P I N G L I S T I N D E X

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Lamb shanks	<input type="checkbox"/>	Ziyad Brand Raw Sesame Seeds	<input type="checkbox"/>	Ice cubes	<input type="checkbox"/>
Onion	<input type="checkbox"/>	All purpose flour	<input type="checkbox"/>	Lemon	<input type="checkbox"/>
Pepper	<input type="checkbox"/>	Powdered sugar	<input type="checkbox"/>		
Salt	<input type="checkbox"/>	Simple syrup or melted honey	<input type="checkbox"/>	<b>Shalab</b>	<b>41</b>
		Vegetable shortening	<input type="checkbox"/>	Ziyad Brand Shalab	<input type="checkbox"/>
<b>Stuffed Vine Leaves</b>	<b>27</b>	Water	<input type="checkbox"/>	Milk	<input type="checkbox"/>
<a href="#">Sultan Brand Olive Oil</a>	<input type="checkbox"/>				
<a href="#">Ziyad Brand Allspice</a>	<input type="checkbox"/>	<b>No-Bake Date Balls</b>	<b>33</b>	<b>Jallab</b>	<b>43</b>
<a href="#">Ziyad Brand Butter Ghee</a>	<input type="checkbox"/>	Ziyad Brand Cinnamon	<input type="checkbox"/>	Ziyad Brand Jallab Syrup	<input type="checkbox"/>
Ziyad Brand Grape Leaves	<input type="checkbox"/>	<a href="#">Ziyad Brand Date Paste</a>	<input type="checkbox"/>	Ziyad Brand Pine Nuts	<input type="checkbox"/>
Ziyad Brand Ground Nutmeg	<input type="checkbox"/>	Ziyad Brand Shredded	<input type="checkbox"/>	Ziyad Brand Raisins	<input type="checkbox"/>
<a href="#">Ziyad Brand Liyye Seasoning</a>	<input type="checkbox"/>	Unsweetened Coconut Flakes		Ice cubes	<input type="checkbox"/>
Ziyad Brand Tomato Paste	<input type="checkbox"/>	Ziyad Brand Walnuts	<input type="checkbox"/>		
Chicken broth or water	<input type="checkbox"/>	Salt	<input type="checkbox"/>		
Lemon	<input type="checkbox"/>				
Minced beef meat	<input type="checkbox"/>	<b>Qatayef With Walnut</b>	<b>35</b>		
Pepper	<input type="checkbox"/>	<b>Filling</b>			
Salt	<input type="checkbox"/>	<a href="#">Ziyad Brand Butter Ghee</a>	<input type="checkbox"/>		
Short grain rice	<input type="checkbox"/>	Ziyad Brand Cinnamon	<input type="checkbox"/>		
		Ziyad Brand Orange Blossom	<input type="checkbox"/>		
<b>Makloubeh</b>	<b>29</b>	Water			
Sultan Brand Basmati Rice	<input type="checkbox"/>	Ziyad Brand Rose Water	<input type="checkbox"/>		
Ziyad Brand Pine Nuts or	<input type="checkbox"/>	<a href="#">Ziyad Brand Semolina</a>	<input type="checkbox"/>		
Raw Almonds		Ziyad Brand Unsweetened	<input type="checkbox"/>		
Ziyad Brand Seven Spice	<input type="checkbox"/>	Coconut			
Ziyad Brand Yogurt	<input type="checkbox"/>	Ziyad Brand Walnuts	<input type="checkbox"/>		
Black pepper	<input type="checkbox"/>	Baking powder	<input type="checkbox"/>		
Canola or vegetable oil	<input type="checkbox"/>	Flour	<input type="checkbox"/>		
Cauliflower	<input type="checkbox"/>	Lemon juice	<input type="checkbox"/>		
Eggplant	<input type="checkbox"/>	Salt	<input type="checkbox"/>		
Large onion	<input type="checkbox"/>	Sugar	<input type="checkbox"/>		
Tomato	<input type="checkbox"/>	Water	<input type="checkbox"/>		
Salt	<input type="checkbox"/>				
Water	<input type="checkbox"/>	<b>Pomegranate Fizzy</b>	<b>37</b>		
Whole Chicken	<input type="checkbox"/>	<b>Mocktail</b>			
		Ziyad Brand Pomegranate Juice	<input type="checkbox"/>		
<b>Makrouta Cookies</b>	<b>31</b>	Ziyad Brand Orange Blossom	<input type="checkbox"/>		
<a href="#">Nido Dry Whole Milk Powder</a>	<input type="checkbox"/>	Water			
<a href="#">Ziyad Brand Anise Seeds</a>	<input type="checkbox"/>	Orange juice	<input type="checkbox"/>		
<a href="#">Ziyad Brand Baking Date Paste</a>	<input type="checkbox"/>	Ginger ale or sparkling water	<input type="checkbox"/>		
<a href="#">Ziyad Brand Butter Ghee</a>	<input type="checkbox"/>				
Ziyad Brand Cinnamon	<input type="checkbox"/>	<b>Qamar Al Din Ice Tea</b>	<b>39</b>		
Ziyad Brand Ground Anise	<input type="checkbox"/>	Ziyad Brand Qamar Al Din Pack	<input type="checkbox"/>		
<a href="#">Ziyad Brand Ground Mahlab</a>	<input type="checkbox"/>	Unsweetened ice tea	<input type="checkbox"/>		



# CELEBRATE WITH ZIYAD

A SERIES OF FESTIVE RECIPES



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