



# Haloua with Dates (from Morocco)

Serves 4 people



## Ingredients

### Dough:

300g flour  
250g butter  
4 tbsp orange blossom water

### Filling:

250g dates  
50g walnuts  
100g almond kernels  
1 tbsp cinnamon  
4 tbsp orange blossom water

## Preparation

Remove the pits from the dates and peel the brown skin off the almonds.

Heat oil in a pan and add the peeled almonds. Fry them over high heat for 5 minutes, then dry them on a cloth and chop them in a food processor.

In the same food processor, chop the dates and walnuts. Add the chopped almonds, cinnamon, and orange blossom water. Continue processing until a smooth paste is formed.

Shape the filling into small date-sized balls. You should get around 82 pieces.

Now, knead the dough by combining flour, butter, and orange blossom water. Take a small piece of dough, flatten it in your hand, place a "date" on top, wrap the dough around it, and flatten the ends (it should resemble a small boat shape). Press the dough thinly, as it contains a lot of fat and can become too heavy if too thick.

Each wrapped Haloua should weigh approximately 12 grams.

Bake the Haloua at around 200 degrees Celsius (392 degrees Fahrenheit) for about 18 minutes. Allow them to cool, then sprinkle with powdered sugar.

Have fun and bon appétit!  
Let nature be your healer,

Magda

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