

RIZ BI HALEEB (Rice Pudding)

FROM THE KITCHEN OF *Alaa'*



INGREDIENTS

12 cups milk
1 cup short grain rice
3/4-1 cup sugar
splash of rose water splash and a splash
of vanilla extract

3 tsp cornstarch
walnuts and cinnamon for topping

INSTRUCTIONS

Add the rice and milk to a large pot and cook on medium low heat
Stir frequently to prevent milk from burning and the rice grains from clumping together
Once the rice is fully cooked, add the sugar, vanilla extract and rose water

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Simmer for 1 minute

Mix the cornstarch with water then add to the pot while constantly stirring

Simmer for 1 minute

Pour the mixture into small containers

Let the mixture cool before placing it in the fridge. The sudden change in temperature will make the surface wrinkle and harden

Top with ground walnuts and a little bit of cinnamon



Alaa'

Alaa', a woman of many talents, finds joy in the delicate art of embroidery, the creative freedom of drawing, and above all, the comforting rhythm of preparing traditional Syrian meals. Her culinary creations, steeped in the rich flavors of her homeland, have become a beacon of community gatherings. Nurturing a dream to one day own a restaurant and don the hat of a professional chef, Alaa' believes in the transformative power of simple, traditional meals. For her, each dish is more than just sustenance—it's a bridge, connecting hearts and minds, and a platform from which she can share the vibrant culture of her Syrian roots. Through her food, Alaa' speaks a language of unity, resilience, and enduring hope.



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