

شرب اللوز *Shrab al Loz*

SWEET ALMOND MILK

This drink is always served at the Aleppian Jewish engagement party called the Meeting of the Family (see page 362). Traditionally served on silver trays, sweet almond milk is passed around to guests entering the home. Symbolic of fertility, the intoxicating fragrance of this drink is unmistakably romantic and a special treat. The almond paste can be stored in the refrigerator for up to 2 weeks or in the freezer for several months. This is convenient because it takes time to prepare and can be done in advance for special occasions.

2 cups almonds, blanched and peeled
(see page 310)

3 cups sugar
2 teaspoons rose water



1. To make the almond paste, grind the almonds in a food processor with 1 teaspoon of water to obtain a pasty consistency. Process for about 1 minute, or until the paste holds together when squeezed between your fingers.
2. Transfer the almond paste to a medium bowl and add the sugar and 1 cup water. Stir the rose water into the almond mixture. Separate the mixture into 3 to 4 batches. In a blender, blend each batch on a high-speed setting for 3 minutes, or until the mixture is smooth and creamy.
3. Pour the almond mixture into jars and refrigerate. When ready to serve, mix 2 parts water to 1 part prepared almond mixture. Serve chilled over crushed ice in tall glasses.

Yield: 4 to 6 servings