



**INTRODUCING...
ATAIF**

Dessert's answer to the dumpling, ataif are sweet Arabic pancakes with origins in Levantine cuisine (basically, that of all the regions surrounding Israel). They can be filled with a variety of fruits, nuts, or creams, then served at the end of a meal along with a good strong Turkish coffee. Quite fluffy and yeasty, with characteristic air bubbles and a nice burnish, ataif pockets are made much like western pancakes or crepes: by spooning small amounts of liquid batter into a pan and then flipping them over. Once filled, these soft pastries can then be fried or baked, then drizzled with orange blossom water or rosewater for a final glorious finish.



The fragrant smell of cooking can drift easily in Nazareth's Old Town, where people live practically on top of each other.