



**Your Recipes
Taste Better**
with *Luna*



Sama Jaad 
Top chef MENA
champion 2020





In Ramadan, every minute is precious—between prayers, worship, taking care of the children, and preparing Iftar and Suhoor.

You may find yourself racing against time as tasks pile up, making it challenging to balance everything.

But with Luna, everything becomes easier!

We've prepared 39 delicious and easy recipes to help you cook tasty meals for your family in no time.

From now on, you won't feel overwhelmed—Luna will be your kitchen companion,

making your time in Ramadan more comfortable and seamless.



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Recipe Name:

Crème Caramel



To watch the video, click on the image

01



Ingredients:

- 1 can of **Luna** Cream
- 2 cans of **Luna** Evaporated Milk
- 2 egg yolks
- ½ cup sugar
- 3 packets of crème caramel mix
- 1 tsp liquid vanilla
- ¾ cup liquid milk
- ½ cup strawberries, blueberries and cherries for garnish



Preparation:

- 1 **To caramelize** the sugar, place it in a 20 cm round pan over heat until it turns golden and solidifies.
- 2 **Mix all the ingredients** with Luna Cream and Luna Evaporated Milk while cold, then place them in a pot over heat, stirring until well combined.
- 3 **Let the mixture** cool slightly, then pour it into the caramelized sugar pan.
- 4 **Refrigerate** for 4 hours until fully set.
- 5 **Carefully** flip the pan onto a serving plate and garnish with strawberries, cherries, and blueberries. Enjoy!





Recipe Name:

Cinnamon Buns



02

To watch the video, click on the image



Ingredients:

- 1 can of **Luna** Sweetened Condensed Milk
- 10 pieces of cream cheese, cut into cubes
- 1 cup yogurt
- ¼ cup oil
- 3 cups flour
- 3 tbsp sugar
- A pinch of salt
- 3 tbsp powdered milk
- 1 tsp baking powder
- 1¼ cups water
- 1 tbsp instant yeast
- 1 tbsp cinnamon
- 1 tbsp powdered sugar
- 1 tbsp cocoa powder
- 1 tbsp cinnamon



Preparation:

- 1 **Knead** all the ingredients together and let the dough rise for an hour until it doubles in size.
- 2 **Roll out** the dough and cut it into equal circles using a coffee cup.
- 3 **Fill each** circle with cream cheese.
- 4 **Arrange** the filled dough pieces in small baking molds or one large baking pan.
- 5 **Let it rest** for 15 minutes to rise again.
- 6 **Bake** in the oven for 30 minutes at the bottom heat setting, then for 5 minutes on top to brown.
- 7 **Drizzle** with Luna Sweetened Condensed Milk while hot. Enjoy!





Recipe Name:

Chicken and Potato Casserole



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03



Ingredients:

- 3 tbsp **Luna** Cream
- 4 medium potatoes
- 2 cloves garlic, minced
- ½ cup mixed bell peppers
- ½ cup mozzarella cheese
- 3 tbsp **Luna** Evaporated Milk
- 2 chicken breasts, diced
- 1 tbsp spreadable cheese
- ¼ cup cheddar cheese
- 1 tsp each of curry, cumin hot paprika, and salt
- 3 tbsp **Luna** Tomato Paste
- 1 finely chopped onion
- 1 tbsp olive oil
- ¼ cup water



Preparation:

- 1 **Peel** and dice the potatoes, then boil them until tender.
- 2 **Sauté** the onion with olive oil in a pan until slightly golden.
- 3 **Add** the chicken and garlic, stirring until the chicken is half-cooked.
- 4 **Add** the mixed bell peppers, spices, and Luna Tomato Paste, along with ¼ cup of water, and let it simmer.
- 5 **Stir** in 3 tbsp of Luna Cream and 1 tbsp of spreadable cheese.
- 6 **Mash** the boiled potatoes with salt, black pepper, and butter.
- 7 **For a creamier** texture, add Luna Evaporated Milk and mix well.
- 8 **Spread** the mashed potatoes as the first layer in a baking dish, followed by the chicken mixture.
- 9 **Top** with mozzarella and cheddar cheese, then bake until the top is golden brown.
- 10 **Garnish** with parsley and red pepper slices. Enjoy!





Recipe Name:

Vermicelli Cheese Luqaimat



04

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Ingredients:

- 1 can Luna Cream
- 1 can Luna Sweetened Condensed Milk
- 1 tbsp instant yeast dissolved in 2 tbsp water
- 1 tbsp sugar
- 1 tsp salt
- 1½ cups flour
- Pakistani vermicelli
- Oil for frying
- 8 pieces of cream cheese



Preparation:

- 1 **For the dough**, mix flour, sugar, salt, and the dissolved yeast.
- 2 **Add** Luna Cream and knead until well combined.
- 3 **Let the dough** rise for an hour until it doubles in size.
- 4 **Divide** the dough into small squares, stuff each with a cream cheese cube, and shape into balls.
- 5 **Dip** the balls in liquid milk, then coat them with Pakistani vermicelli.
- 6 **Fry** in hot oil until golden brown.
- 7 **Place** them on a serving plate and drizzle with Luna Sweetened Condensed Milk for the perfect finishing touch. Enjoy!





Recipe Name:

Toast Kunafa



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05



Ingredients:

- 2 cans Luna Cream
- 8 slices of ground toast bread
- ½ cup toasted milk powder
- 60g melted butter
- 1 cup sugar syrup



Preparation:

- 1 Blend** the toast into fine crumbs, then mix with toasted milk powder and melted butter.
- 2 Line** a baking tray with parchment paper and spread half of the toast mixture as an even layer.
- 3 For the filling**, spread two cans of Luna Cream evenly over the first layer.
- 4 Top** with the remaining toast mixture.
- 5 Bake** in a preheated oven at the bottom setting for 30 minutes, then broil until golden.
- 6 Pour** sugar syrup over the kunafa and garnish with crushed pistachios. Enjoy!

Note: The recommended baking dish size for this recipe is 20 cm × 20 cm.





Recipe Name:

Fava Beans with Yogurt and Tahini



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06



Ingredients:

- 1 can **Luna** Foul Medames
 - 3 tbsp tahini
 - 1 tbsp black pepper
 - 1 small red onion, finely diced
 - 1 tsp each of salt, cumin, and paprika
 - 1 cup yogurt
 - 3 tbsp lemon juice
 - 1 tbsp butter
 - 1 small tomato, finely diced
 - 1 clove garlic, minced
 - 1 tbsp olive oil
 - 1 tbsp salt
 - ½ bunch parsley, finely chopped
- For garnish:** 1 tsp cumin and red pepper flakes



Preparation:

- 1 Mix** the yogurt, garlic, lemon juice, tahini, salt, cumin, and paprika, then pour the mixture into a serving dish.
- 2 Layer** Luna Foul Medames over the yogurt mixture.
- 3 Add** the diced onion, tomato, and chopped parsley, reserving a portion for garnish.
- 4 Sprinkle** the reserved onion, tomato, and parsley on top.
- 5 Sprinkle** the remaining vegetables on top, along with the garnish spices (cumin and red pepper flakes) and drizzle with olive oil.
- 6 Serve** with a spoon or with bread, based on preference. Enjoy!





Recipe Name:

Chicken Burger Pastries



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07



Ingredients:

- ½ can Luna Cream
- 2 tbsp olive oil
- 2 small bell peppers, finely chopped
- 1 tsp each of curry, cumin, hot paprika, black pepper, and salt
- 4 burger buns
- 1 onion, finely chopped
- 4 tbsp corn
- 1 tbsp spreadable cheese
- 2 chicken breasts, diced
- 2 grated carrots
- 2 cloves garlic, minced
- 1 cup mozzarella cheese



Preparation:

- 1 **Heat** olive oil in a pan, sauté the onion and garlic until fragrant.
- 2 **Add** the chicken, vegetables, and spices, then let them cook until tender.
- 3 **Stir** in ½ can of Luna Cream and the spreadable cheese, allowing the mixture to thicken.
- 4 **Slice** the burger buns from the top and hollow them out slightly.
- 5 **Stuff** the buns with the chicken mixture and top with mozzarella cheese.
- 6 **Bake** for 5 minutes until golden brown.
- 7 **Garnish** with chopped cilantro, parsley, and paprika. Enjoy!





Recipe Name:

Date Dessert



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08



Ingredients:

- 2 cans **Luna** Cream
- 1 cup pitted dates
- 6 cream cheese cubes
- ¼ cup pecans
- 50g butter
- ½ can **Luna** Sweetened Condensed Milk
- 1 cup crushed tea biscuits
- 1 cup toasted milk powder
- 1 cup caramel sauce



Preparation:

- 1 **Melt** the butter in a pan, then add the dates and sauté for 1 minute.
- 2 **Stir** in the crushed biscuits, toasted milk powder, and 1 can of Luna Cream.
- 3 **Mix** well until the texture is firm, then spread the mixture in a baking dish.
- 4 **Blend** 6 cream cheese cubes, 1 can of Luna Cream, and ½ can of Luna Sweetened Condensed Milk.
- 5 **Pour** the mixture over the date layer and bake for 10 minutes until the top is slightly golden.
- 6 **Drizzle** with caramel sauce and sprinkle with pecans. Enjoy!





Recipe Name:

Oat Soup with Meat



09

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Ingredients:

- 1 can **Luna** Tomato Paste
- 2 chicken bouillon cubes
- 3 ½ cups water
- 1 tsp salt
- 1 tbsp mixed spices or seven-spice blend (cumin, cilantro, black pepper, cardamom, cinnamon, cloves, turmeric)
- 2 cloves garlic, minced
- 1 kg lamb with bones
- 2 medium onions, chopped
- 4 dried black lemons
- 2 tbsp soup spices
- 3 tbsp oats or soaked oats
- 2 medium tomatoes, chopped



Preparation:

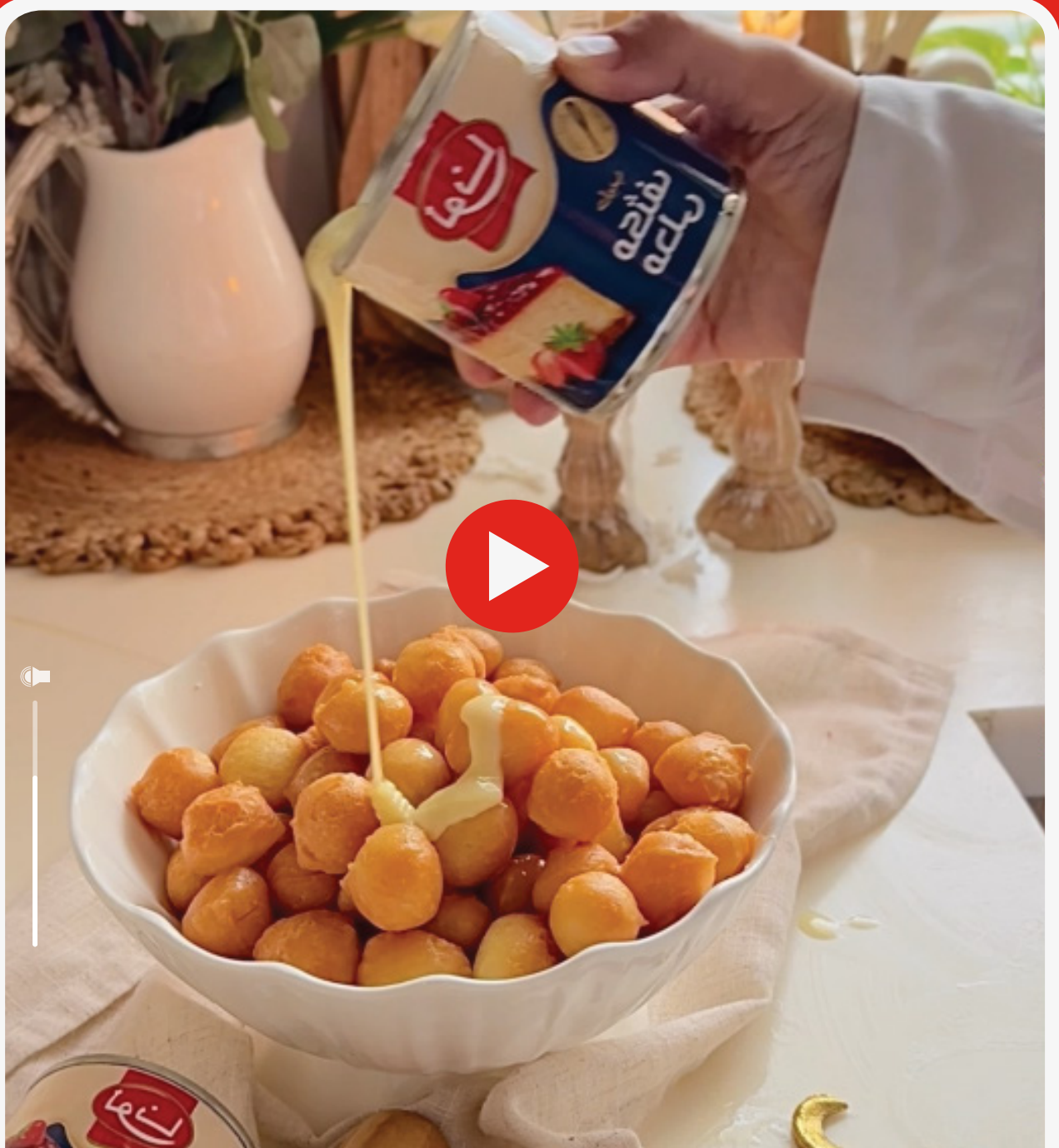
- 1 Sauté** the onions until soft, then add the meat, spices, soup seasoning, and dried black lemons. Stir well.
- 2 Add** Luna Tomato Paste and continue stirring.
- 3 Pour** in the chopped tomatoes and ½ cup of water, allowing the mixture to simmer for about 30 minutes.
- 4 Stir** in the oats with 3 cups of water.
- 5 Let the soup** cook for another 30 minutes until the meat is tender and the soup thickens. Enjoy!





Recipe Name:

Crispy Luqaimat



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10



Ingredients:

- 1 can **Luna** Sweetened Condensed Milk
- 1 ½ tbsp sugar
- ¼ cup oil
- Saffron, vanilla, or cardamom extract (optional)
- 1 tbsp instant yeast
- 2 ½ cups flour
- 4 tbsp powdered milk
- A pinch of salt
- 2 cups water



Preparation:

- 1 Mix** the dry ingredients, then gradually add the wet ingredients and knead until the dough becomes elastic.
- 2 Beat** the dough to incorporate air, then let it rest and rise for 40 minutes.
- 3 After** proofing, deflate the dough before shaping.
- 4 Use** a spoon to shape small balls and fry them in hot oil until golden and crispy.
- 5 Drizzle** with Luna Sweetened Condensed Milk and, if desired, a pinch of saffron, vanilla, or cardamom for extra flavor. Enjoy!





Recipe Name:

Foul with Delicious Mixes



To watch the video, click on the image



Ingredients:

- 1 can **Luna** Foul Medames
- 1 tbsp **Luna** Tomato Paste
- 1 onion, chopped
- 1 tomato, chopped
- 1 clove garlic, minced
- 2 tbsp olive oil
- 1 cup water
- 1 tsp ground cumin and cilantro
- ½ tsp black pepper and salt

Mix 1: 1 tbsp each of chopped tomato, onion, and parsley

Mix 2: 1 medium tomato, 1 garlic clove, ¼ cup cilantro, 1 chili pepper, and salt (blend together)

Mix 3: 4 tbsp tahini, lemon juice, salt, cumin, black pepper, and a little water



Preparation:

- 1 Prepare** the three different mixes in separate bowls. Blend the second mix, while the first and third are mixed manually.
- 2 For the foul**, sauté the onion, tomato, and garlic in olive oil over low heat.
- 3 Add** Luna Tomato Paste, spices, and ¼ cup water. Let it simmer until the tomatoes soften.
- 4 Blend** the foul in a food processor, then add it to the pan with ½ cup water, letting it cook for 5 minutes.
- 5 Transfer** to a serving dish and top with the three mixes and a drizzle of olive oil. Enjoy!





Recipe Name:

Puff Pastry with Kunafa



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12



Ingredients:

- 1 can Luna Sweetened Condensed Milk
- 1 can Luna Evaporated Milk
- 1 can Luna Cream
- 5 puff pastry sheets
- 1 cup shredded kunafa
- 2 tbsp ghee



Preparation:

- 1 **Cut** each puff pastry sheet into 4 squares.
- 2 **Mix** the kunafa with ghee.
- 3 **Pour** Luna Evaporated Milk into a bowl for dipping.
- 4 **Dip** each puff pastry square in Luna Evaporated Milk, then coat with kunafa.
- 5 **Bake** in the oven at 200°C for 10 minutes on the bottom, then 2 minutes on the top until golden brown.
- 6 **Fill** each pastry square with Luna Cream.
- 7 **Place** on a serving plate, drizzle with Luna Sweetened Condensed Milk, garnish with pistachios, and enjoy!





Recipe Name:

Eggplant with cream



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13



Ingredients:

- 2 tbsp **Luna** Tomato Paste
- 2 tbsp olive oil
- 2 cloves garlic, minced
- 1 cup bell peppers
- 1 cup cooking cream
- $\frac{1}{4}$ cup parsley
- $\frac{1}{4}$ cup mozzarella cheese
- 3 cups oil for frying
- Sliced hot pepper (optional)
- 1 tsp (paprika, black pepper)
- 1 chicken bouillon cube



Preparation:

- Cut** the eggplant into cubes and deep-fry until golden brown, then set aside.
- Sauté** garlic and bell peppers for 5 seconds, then add Luna Tomato Paste, chicken bouillon cube, spices, and a little water. Let it simmer.
- Stir** in the cooking cream, then add the fried eggplant.
- Top** with mozzarella cheese, parsley, and hot pepper, then let it cook for 5 more minutes.
- Serve** with bread and enjoy!





Recipe Name:

Basbousa with cream and Vermicelli



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Ingredients:

Note: Use an empty Luna Cream can as a measuring cup for ingredients.

- 3 cans Luna Cream
- 1 can Luna Sweetened Condensed Milk
- $\frac{1}{4}$ can oil
- $\frac{1}{2}$ can sugar
- $\frac{1}{2}$ can powdered milk
- 1 tsp vanilla
- 1 can semolina
- 1 tsp baking powder
- A pinch of salt



Preparation:

- 1 Mix** all ingredients with one can of Luna Cream and pour into a butter-greased baking tray.
- 2 Fill** a piping bag with two cans of Luna Cream and distribute evenly.
- 3 Top** with crushed vermicelli and bake in a preheated oven at 180°C for 20 minutes.
- 4 Turn** on the top heat for a few minutes until golden brown.
- 5 Remove** from the oven, drizzle with Luna Sweetened Condensed Milk, and enjoy!





Recipe Name:

Potato and Eggplant Casserole



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15



Ingredients:

- 2 cans **Luna** Cream
- 2 tbsp **Luna** Tomato Paste
- 3 tbsp processed cheese
- ¼ cup sliced hot pepper
- ¼ cup mozzarella cheese
- 1 large onion, chopped
- 3 medium potatoes
- 2 medium eggplants
- 1 cup ground beef
- A pinch of salt
- 1 large tomato, blended
- ¼ bunch parsley, chopped
- 1 tsp (paprika, cumin, black pepper)



Preparation:

- 1 To prepare** the beef mixture, sauté onion and garlic in olive oil, then add the ground beef and spices.
- 2 Add** Luna Tomato Paste, blended tomato, and parsley.
- 3 Arrange** a layer of potato slices in a baking dish, followed by a layer of fried eggplant, then the beef mixture, and another layer of potato slices.
- 4 For** the white sauce, mix Luna Cream with processed cheese.
- 5 Pour** the sauce over the top, sprinkle with mozzarella cheese and sliced hot peppers.
- 6 Bake** in the oven for 5 minutes until golden brown, then serve and enjoy!





Recipe Name:

Kunafa with cream



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16



Ingredients:

- 2 cans Luna Cream
- 3 cups coarsely chopped kunafa
- $\frac{1}{4}$ cup ghee or butter
- 1 tbsp powdered sugar
- 1 tsp vanilla
- 1 cup sugar syrup



Preparation:

- 1 **In a mixing bowl**, combine kunafa with ghee, powdered sugar, and vanilla. Mix well.
- 2 **Spread** half of the kunafa mixture in a greased baking tray.
- 3 **Add** two cans of Luna Cream over the kunafa, then top with the remaining kunafa mixture.
- 4 **Bake** in the oven at 200°C for 25-30 minutes or until the edges turn golden brown.
- 5 **Pour** a little sugar syrup over the kunafa, then flip it to the other side and soak it well. Enjoy!





Recipe Name:

Mahalabia Dessert



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Ingredients:

- ½ can Luna Cream
- 1 can Luna Evaporated Milk
- 4 tbsp Luna Sweetened Condensed Milk
- ½ cup biscuit butter
- 1 cup crushed biscuits
- 2 tbsp butter
- 4 tbsp cornstarch
- 1 tsp vanilla
- 2 cups water



Preparation:

- 1 **In a dish**, mix crushed biscuits with 1 tbsp Luna Cream and butter.
- 2 **In a saucepan**, combine Luna Evaporated Milk, water, Luna Sweetened Condensed Milk, cornstarch, and vanilla.
- 3 **Cook** over medium heat while stirring continuously for 5 minutes until thickened.
- 4 **Stir** in half a can of Luna Cream.
- 5 **Pour** the mixture over the biscuit base and refrigerate for 1 hour.
- 6 **Before** serving, drizzle melted biscuit butter over the top. Enjoy!





Recipe Name:

Foul Fatteh



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Ingredients:

- 1 can **Luna** Foul Medames Broad Beans
- 3 medium potatoes, diced and fried
- 1 ½ cups fried bread
- Cherry tomatoes, chopped
- 1 can yogurt
- 1 tsp (black pepper, cumin, salt)
- 2 tbsp tahini
- 2 cloves garlic, minced
- Juice of 1 lemon
- For garnish: (fried pine nuts, cilantro, sumac, fried bread)



Preparation:

- 1 **Place** ¾ of the fried bread in a serving dish.
- 2 **Add** a layer of fried potatoes, followed by Luna Foul Medames.
- 3 **Blend** yogurt, tahini, spices, and lemon juice to make the sauce. Pour over the dish.
- 4 **Garnish** with the remaining fried bread, cilantro, sumac, and fried pine nuts. Enjoy!





Recipe Name:

Umm Ali with Cornflakes



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Ingredients:

- 2 cans of **Luna** Cream
- 1 can **Luna** Sweetened Condensed Milk
- 1 can of **Luna** Evaporated Milk
- 1 ½ cups of liquid milk
- 3 cups of cornflakes
- ¼ cup of shredded coconut
- ¼ cup of raisins
- ¼ cup of almonds
- Crushed pistachios for garnish



Preparation:

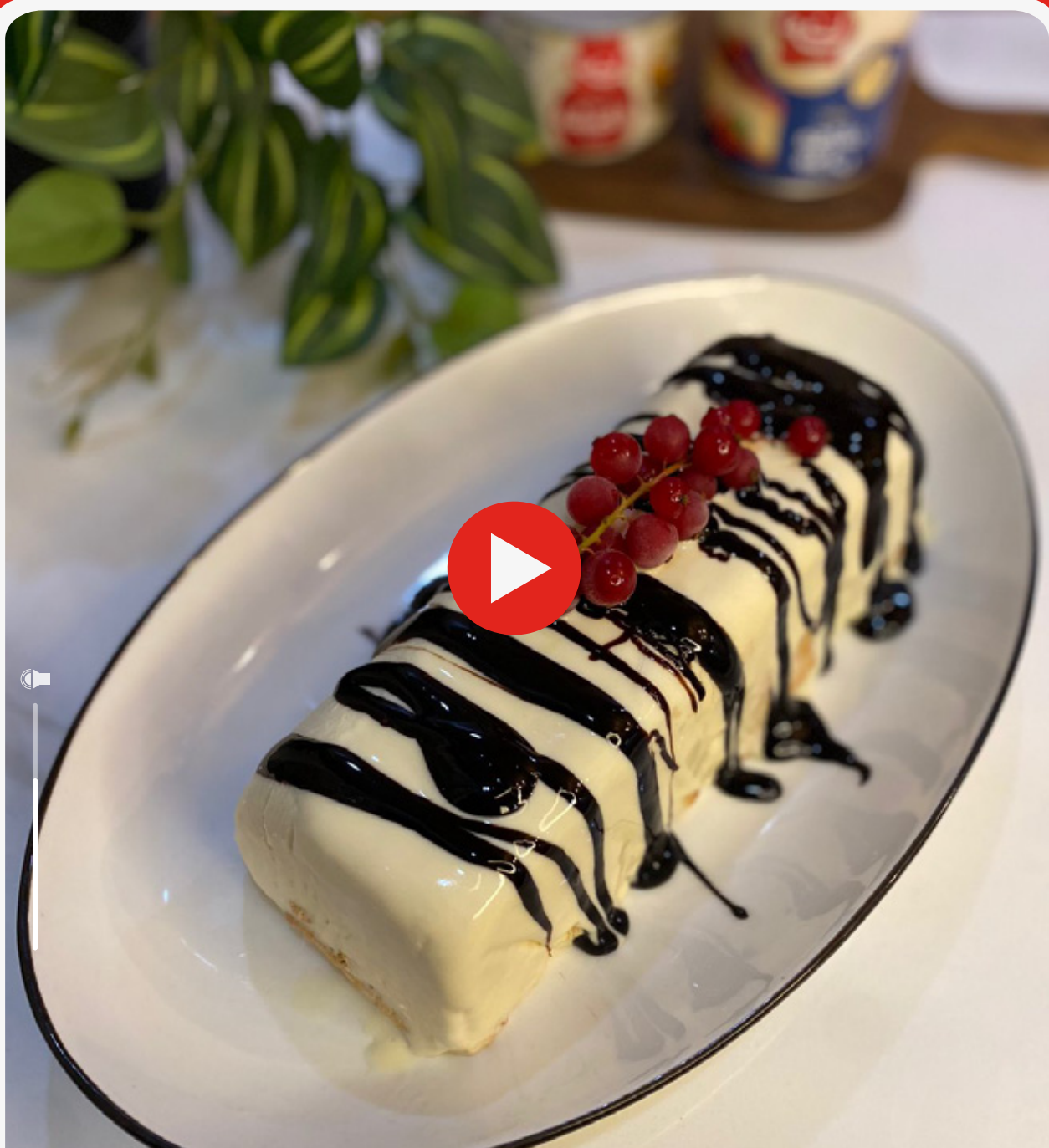
- 1 **Place** the cornflakes in a baking dish and add the raisins, almonds, and shredded coconut.
- 2 **In a saucepan** over medium heat, add the liquid milk, Luna evaporated milk, Luna sweetened condensed milk, and one can of Luna Cream.
- 3 **Stir** until the mixture is heated through.
- 4 **Pour** the mixture over the first layer in the baking dish, then spread another can of Luna Cream on top.
- 5 **Bake** in the oven until golden brown. Garnish with crushed pistachios and shredded coconut. Enjoy!





Recipe Name:

Ice cream Dessert



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20



Ingredients:

- 2 cans **Luna** Cream
- 1 can **Luna** Sweetened Condensed Milk
- 6 pieces cream cheese
- ¼ cup berries for garnish
- 1 pack tea biscuits



Preparation:

- 1 **Line** a rectangular baking dish with plastic wrap.
- 2 **Break** the tea biscuits into medium-sized pieces and place them in the dish.
- 3 **Blend** cream cheese, Luna Sweetened Condensed Milk, and Luna Cream until smooth.
- 4 **Pour** the mixture over the biscuits.
- 5 **Refrigerate** for at least 12 hours until firm.
- 6 **Flip** onto a serving plate and garnish with chocolate or caramel sauce and berries. Enjoy!





Recipe Name:

Foul Salad



8:24

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Ingredients:

- 1 large can of **Luna** Foul Medames Broad Beans
- ½ cup tomatoes
- ½ cup onions
- ½ cup bell pepper
- ½ cup parsley
- ¼ cup lemon juice
- 1 clove garlic, minced
- ¼ cup olive oil
- 2 tbsp pomegranate molasses
- 1 tsp each (cumin, salt)



Preparation:

- 1 **Combine** the Luna Foul Medames with chopped tomatoes, onions, bell pepper, and parsley.
- 2 **Add** minced garlic, spices, olive oil, lemon juice, and pomegranate molasses.
- 3 **Stir** all ingredients together and serve in a dish. Enjoy with bread or a spoon!





Recipe Name:

Kunafa Cupcakes



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22



Ingredients:

- 1 can Luna Cream
- ½ kg kunafa dough
- ½ cup ghee or butter
- ¼ cup powdered sugar
- 1 tsp vanilla
- 1 cup syrup



Preparation:

- Place** the kunafa dough in a mixing bowl and add powdered sugar, vanilla, and butter.
- Distribute** the kunafa in muffin trays, pressing the sides and leaving the center empty.
- Fill** the center with Luna Cream and cover with a layer of kunafa.
- Bake** in a preheated oven at 160°C for 20 minutes, then brown the top for 4 minutes until golden.
- Remove** from the oven, take the kunafa cupcakes out of the trays, and place on a serving plate.
- Garnish** with nuts and drizzle with syrup. Enjoy!





Recipe Name:

Pasta with
Tomatoes and
Parmesan Cheese



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Ingredients:

- 2 tbsp Luna Tomato Paste
- 2 cups tubular pasta
- 2 tbsp olive oil
- 5 cloves garlic, sliced
- 1 cup cherry tomatoes
- ½ cup pasta cooking water
- 1 cup cooking cream
- 1 tsp crushed red pepper
- 2 tbsp parmesan cheese
- 1 tbsp salt
- 1 tsp paprika
- 1 tsp black pepper



Preparation:

- 1 **Sauté** garlic slices with olive oil in a pan, then add the cherry tomatoes.
- 2 **Add** Luna tomato paste, spices, and pasta cooking water. Let it cook until thickened.
- 3 **Add** the cooking cream and then the cooked pasta.
- 4 **Sprinkle** with parmesan cheese and crushed red pepper, and serve in a dish. Enjoy!





Recipe Name:

Pistachio Cheesecake



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24



Ingredients:

- 1 can Luna Cream
- 1 can Luna Sweetened Condensed Milk
- 2 cups crushed tea biscuits
- 100g butter
- 8 cream cheese squares
- ½ cup berries
- 1 cup ground pistachios



Preparation:

- 1 **Mix** the crushed biscuits with butter and 1 tbsp Luna Cream, and press into the bottom of a baking dish.
- 2 **In a blender**, combine Luna Sweetened Condensed Milk, Luna Cream, cream cheese, and ground pistachios until smooth.
- 3 **Pour** the mixture over the biscuit base, and bake in a preheated oven at 180°C for 10 minutes until firm.
- 4 **Turn on** the top heat for 5 minutes to brown the top.
- 5 **Remove** from the oven, allow it to cool, and garnish with berries and pistachios. Refrigerate until chilled. Cut into squares and enjoy!





Recipe Name:

Cinnamon Basbousa



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25



Ingredients:

- 1½ cans Luna Cream
- 2 cans Luna Evaporated Milk
- ½ can Luna Sweetened Condensed Milk
- 1 cup semolina
- 1 cup powdered milk
- ½ cup sugar
- ½ cup oil
- 1 tsp cinnamon
- 1 tbsp baking powder
- 2 tbsp sugar (for syrup)
- 5 cream cheese squares



Preparation:

- 1 In a bowl**, mix semolina, powdered milk, sugar, oil, 1 can Luna Evaporated Milk, 1 can Luna Cream, baking powder, and cinnamon.
- 2 Mix** the ingredients with a hand mixer, then pour the batter into a greased baking dish. Bake in the oven at 180°C for 15 minutes.
- 3 In a saucepan**, combine 2 tbsp of sugar with 1 can Luna Evaporated Milk and heat slightly. Pour over the basbousa.
- 4 To prepare** the white cream layer, blend cream cheese, half a can of Luna Cream, and half a can of sweetened condensed milk, and bake from the top for a few minutes until golden.
- 5 Garnish** with cinnamon and nuts. Enjoy!





Recipe Name:

Spicy Eggplant Moussaka



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Ingredients:

- ½ can **Luna** Tomato Paste
- 1 tomato, finely chopped
- 1 chicken bouillon cube
- ½ kg ground beef
- 1 sliced tomato
- ¼ cup water
- 1 large or 2 medium onions, chopped
- 1 tsp each (cumin, black pepper, salt)
- 1 green chili pepper
- 1 medium eggplant, cubed
- 1 potato, sliced
- 1 medium eggplant, sliced
- 1 tsp sugar



Preparation:

- 1 **Fry** the sliced eggplant, potatoes, and chili in an air fryer or oil.
- 2 **Fry** the sliced tomatoes in oil or a pan for a few seconds.
- 3 **Brown** the onions in a pot, then add the ground beef and sauté with the onions.
- 4 **Add** the spices, chicken bouillon, chopped tomato, and Luna tomato paste.
- 5 **Add** sugar and ¼ cup water, then add the eggplant, potatoes, and cubed tomatoes. Stir until cooked.
- 6 **Add** the fried eggplant, potatoes, tomatoes, and green chili, then let it cook until thickened. Enjoy!





Recipe Name:

Qatayef with cream



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Ingredients:

- 2 cans of Luna Cream
- 1/2 cup fine semolina
- 1 tsp baking powder
- 1 tsp instant yeast
- 1/2 tsp baking soda
- 2 tbsp suga
- Pinch of salt
- 2 cups flour
- 3 cups water
- 1 tsp vanilla or rose water



Preparation:

- 1 **Blend** all ingredients in a mixer for at least 5 minutes.
- 2 **Let** the mixture sit covered for 15 minutes.
- 3 **Pour** a portion of the mixture onto a hot, non-stick pan and cook until it is golden on one side.
- 4 **Cover** the cooked qatayef with a towel until all are cooked.
- 5 **Fill** the qatayef with Luna Cream, drizzle with syrup, and garnish with pistachios. Enjoy the delicious qatayef!





Recipe Name:

Royal Foul



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Ingredients:

- 1 can of **Luna** Foul Medames Superior Quality Fava Beans
- 2 tbsp **Luna** Tomato Paste
- 1/2 cup chopped onion
- 1/2 cup chopped tomatoes
- 2 tbsp olive oil
- 3 tbsp tahini
- 3 tbsp ghee
- 1 cup water
- 1/4 cup white cheese
- 2 boiled eggs, chopped
- 1 tsp (black pepper, cilantro powder)
- 1 tsp (salt, cumin)
- For garnish: 2 tbsp (parsley, cilantro, chopped onion, tahini, ghee)
- 2 hot chili peppers



Preparation:

- 1 **Sauté** the onion in olive oil until golden, then add the tomatoes and Luna Tomato Paste.
- 2 **Add** the spices, then half a cup of water and let the mixture cook.
- 3 **Add** the Luna Foul Medames, white cheese, and boiled eggs.
- 4 **Garnish** with chopped onion, parsley, cilantro, and hot chili peppers.
- 5 **Top** with ghee and tahini, serve with lemon slices. Enjoy!





Recipe Name:

Oat Soup with Meat



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Ingredients:

- 1 can of **Luna** Evaporated Milk
- 3 tbsp sugar
- 1/4 cup oil
- 1 tsp (yeast, salt, baking powder)
- 1/4 cup water
- 8 squares cream cheese
- 1 cup flour



Preparation:

- 1 **Blend** all ingredients (except flour and baking powder) in a mixer until smooth like pancake batter.
- 2 **Add** the flour and baking powder, continue blending.
- 3 **Pour** the mixture into a greased tray and top with cheese, black seeds, and sesame.
- 4 **Cover** and let the dough rise.
- 5 **Bake** at 180°C for 15 minutes or until the top is golden brown.
- 6 **Drizzle** with syrup or honey for extra flavor. Enjoy!





Recipe Name:

Qishtiya



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Ingredients:

- 1 can Luna Cream
- 1 can Luna Sweetened Condensed Milk
- 1 cup flour
- 1 tbsp baking powder
- Deep frying oil



Preparation:

- 1 **Mix the cream**, flour, and baking powder in a bowl until a smooth dough forms.
- 2 **Let the dough** rest for 10 minutes to rise.
- 3 **Roll out** the dough and cut it into your desired shape.
- 4 **Heat oil** in a pan over medium heat and fry the dough until golden.
- 5 **Place** the fried pastries on a serving dish, drizzle with the condensed milk, and garnish with black seeds and sesame. Enjoy!





Recipe Name:

Pie with Meat and Cheese



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Ingredients:

Ingredients for Dough:

- 1/4 cup Luna Evaporated Milk
- 3 tbsp oil
- 1/4 cup warm water
- 1 cup flour
- 1/2 tsp salt
- 1 tsp sugar
- 1/4 tsp baking powder
- 1 tsp yeast

Ingredients for Meat Filling:

- 2 tbsp Luna Tomato Paste
- 1 cup minced meat
- 1 garlic clove, crushed
- 1 large onion, chopped
- 1/2 cup hot water
- 1 tsp (cumin, paprika, black pepper, salt)

For Garnish:

- 1/4 cup mozzarella cheese
- 1/4 cup cheddar cheese
- 1/4 cup parsley
- 1/5 cup colored bell peppers



Preparation:

- 1 **Mix** the dry ingredients for the dough first, then add the wet ingredients. Let the dough rise for an hour.
- 2 **In a pan**, sauté the onion with oil, add the minced meat, garlic, and Luna tomato paste. Add spices and water, cook until the meat is done.
- 3 **Roll out the dough**, place the meat filling, and top with parsley, bell peppers, mozzarella, and cheddar.
- 4 **Bake** in the oven at 180°C for 30 minutes, and 5 minutes from the top to brown the edges.
- 5 **Garnish** with remaining parsley and chili peppers. Enjoy!





Recipe Name:

Rose Flavored Mahalabia with Jelly



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Ingredients:

Mahalabia Ingredients:

- 1 can Luna Cream
- 1 can Luna Evaporated Milk
- 3 tbsp Luna Sweetened Condensed Milk

- 2 cups liquid milk
- 2 tbsp cornstarch
- 1 tsp vanilla

Rose Jelly Ingredients:

- 2 envelopes strawberry jelly powder (Hewani)

- 1 cup (200 ml) hot water
- 1 cup marshmallows



Preparation:

To prepare the jelly roses:

- 1 **Mix** the strawberry jelly powder with hot water and marshmallows, microwave for 30 seconds.
- 2 **Stir** well and microwave again for 30 seconds until the marshmallows melt completely
- 3 **Pour** the mixture into a rectangular mold lined with plastic wrap and allow it to cool at room temperature, then refrigerate for 2 hours.
- 4 **After** cooling, cut the jelly into rolls and arrange them in dessert cups for the Mahalabia.

For the Mahalabia:

- 1 **Mix** all ingredients (liquid milk, Luna Evaporated Milk, cornstarch, vanilla, and Luna Sweetened Condensed Milk) in a pot over low heat, stirring until thickened.
- 2 **Once thickened**, remove from heat and add Luna Cream.
- 3 **Let** it cool slightly, then pour the mixture into cups with jelly rolls.
- 4 **Refrigerate** and serve chilled. Enjoy!





Recipe Name:

Toast Rolls



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Ingredients:

- 1 tbsp Luna Tomato Paste
- 1 can Luna Cream
- 3 tbsp liquid cheese
- 2 cloves garlic, minced
- 1 cup chopped onions
- ½ cup bell pepper
- ½ cup carrots
- 14 slices of toast
- 1 cup chicken breast
- ¼ cup mozzarella cheese
- 1 tsp each (salt, cumin, black pepper)



Preparation:

- 1 **Cut** the edges of the toast and flatten it.
- 2 **In a pan**, sauté the onions and garlic until golden, then add the chicken, spices, bell pepper, carrots, and Luna Tomato Paste.
- 3 **Add** the Luna Cream and liquid cheese in a separate bowl and mix until combined.
- 4 **Place** the filling on the toast, then roll them up.
- 5 **In a baking dish**, spread two tbsp of the white sauce
- 6 **Brush** the rolls with ghee and top with the remaining white sauce and mozzarella cheese.
- 7 **Bake** in the oven for 5 minutes from the top until golden brown. Enjoy!





Recipe Name:

Foul with Tahini



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Ingredients:

- 1 can **Luna** Peeled Foul Medames Secret Recipe
- 3 tbsp liquid tahini
- ¼ cup water
- 1 bell pepper, diced
- 1 tbsp **Luna** Tomato Paste
- 1 tbsp processed cheese
- 1 tsp (salt, cumin, black pepper)
- For garnish: (onion, tomato, cilantro, parsley, hot pepper)
- 2 tbsp olive oil or ghee
- 1 tsp vinegar
- 1 medium onion, chopped



Preparation:

- 1 **Sauté** the onion in ghee or olive oil. Add crushed tomatoes, diced bell pepper, Luna Tomato Paste, and vinegar. Let it simmer.
- 2 **Add** Luna Peeled Foul and ¼ cup water. Mash roughly with a spoon and season with spices.
- 3 **Garnish** with chopped tomatoes, onions, cilantro, parsley, and hot pepper.
- 4 **Drizzle** with olive oil or ghee and top with tahini before serving. Enjoy!





Recipe Name:

Kunafa Rolls



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Ingredients:

- ½ cup **Luna** Sweetened Condensed Milk
- 8 squares cream cheese
- 1 cup kunafa
- ½ cup ghee



Preparation:

- 1 **Stuff** the kunafa with cream cheese and roll it into a cylindrical shape, then place it in a baking tray.
- 2 **Pour** the ghee over the kunafa rolls.
- 3 **Bake** in the oven for 15 minutes from the bottom, then a few minutes from the top until golden.
- 4 **Drizzle** the sweetened condensed milk over the kunafa rolls and garnish with pistachios and berries. Enjoy!





Recipe Name:

Tuna Rice Casserole



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Ingredients:

- 1 can Luna Cream
- 2 tbsp Luna Tomato Paste
- 2 tbsp olive oil
- 1 large can of tuna
- 1.5 cups rice
- Hot water
- 1 onion, finely chopped
- 2 garlic cloves, minced
- 1 tomato, blended
- 2 tbsp melted cheese
- Shredded mozzarella cheese
- Chili pepper (optional)
- 1 tsp (cumin - black pepper - salt - paprika - salt)



Preparation:

- 1 **Cook** the rice with hot water and salt until done.
- 2 **In a pan**, sauté the chopped onion with olive oil, then add the minced garlic.
- 3 **Add** Luna Tomato Paste and the blended tomato.
- 3 **Stir** in the tuna, cumin, black pepper, salt, and paprika.
- 4 **Spread** the cooked rice in a baking dish, then layer the prepared tuna mixture on top.
- 5 **For the white sauce**, mix Luna Cream with melted cheese until smooth, then pour it over the rice as the final layer.
- 6 **Sprinkle** shredded mozzarella on top and add chili pepper if desired.
- 7 **Bake** in the oven until the top is golden. Enjoy!





Recipe Name:

Kunafa Cups



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Ingredients:

- 1 can Luna Cream
- 1 cup kunafa
- 3 tbsp ghee
- ½ cup sugar syrup
- 2 cups milk
- 3 tbsp cornstarch
- 3 tbsp sugar
- 1 tsp vanilla



Preparation:

- 1 **Toast** the kunafa with ghee until golden brown.
- 2 **In a saucepan**, combine milk, sugar, vanilla, and cornstarch, stirring over heat until thickened, then mix in Luna Cream.
- 3 **In serving cups**, layer the white cream, followed by kunafa, then another layer of cream. Repeat the layers as desired.
- 4 **Garnish** with pistachios and sugar syrup, let it set, then serve. Enjoy!





Recipe Name:

Fruit Ice Cream Cake



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Ingredients:

- 2 cans Luna Cream
- ½ can Luna Sweetened Condensed Milk
- 2 sachets whipped cream powder
- 6 squares cream cheese
- 1 vanilla cake mix
- 1 cup berry juice



Preparation:

- 1 **Prepare** the vanilla cake mix according to package instructions, adding 2 extra tbsp of flour.
- 2 **To make** the white cream, blend the whipped cream powder, cream cheese, Luna Cream, and Luna Sweetened Condensed Milk in a blender.
- 3 **Line** a springform pan with plastic wrap.
- 4 **Layer** the cake at the bottom, soak it with berry juice, then add a layer of white cream. Repeat the layers until you have 3 or 4 layers, finishing with a layer of vanilla cake.
- 4 **Cover** the entire pan with plastic wrap and freeze for 4 hours.
- 5 **Remove** from the mold and place the cake on a serving plate. Spread the remaining white cream on top.
- 6 **Garnish** with fruits (strawberries, mango, berries, cherries, dragon fruit) as desired. Enjoy!





Recipe Name:

Eid Dessert Cups



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Ingredients:

- 2 cans **Luna** Cream
- ½ can **Luna** Sweetened Condensed Milk
- 200g bran biscuits (2 packs)
- ¼ cup pecans
- 30g melted butter
- 6 squares cream cheese
- 2 sachets whipped cream powder
- ¼ cup berries for garnish
- Rose petals (washed)
- 150g chocolate chips (or any chocolate bar, chopped)



Preparation:

- 1 **Blend** the bran biscuits with pecans in a food processor.
- 2 **Add** the melted butter and blend until well combined and firm.
- 3 **Distribute** the mixture evenly into 20 mini cups, pressing it down with a spoon to set.
- 4 **In a blender**, mix Luna Sweetened Condensed Milk, Luna Cream, cream cheese, and whipped cream powder, blending for 5 minutes until thick.
- 4 **Pour** a layer of the white cream over the biscuit layer in the cups.
- 5 **In a microwave-safe** bowl, heat 1 can of Luna Cream with chocolate chips for 1 minute until smooth and creamy, then pour over the white cream layer.
- 6 **Garnish** the cups with berries and rose petals. Serve chilled. Enjoy!





Enjoy Your
Meal

