

thank you,
i love you.

sara h. hammami

Elderberry & Peanut Butter Sandwiches

well, sandwiches are always what you are able to make of them. ingredients are simple -- you never need more than three things. what makes a good peanut butter sandwich? a nostalgic midwest shout out. i never really enjoy them before this year.

ingredients:
milk toast [2 slices]

elderberry jam [a spoonful]

peanut butter [a spoonful]

lettuce [three vibrant green slices]

cheese [any slice or shredding you prefer]

chicken [well, any savory thing you might have in the fridge, really]

at 2 am toast milk bread until you can scrape the edge of the knife so it can sing first you ready your knife dip into peanut butter whip in the jar until it is in love

[papi once said love to him was imagining, the whole day, about a sandwich. something you had all the components to at home. exhausted, you welcome yourself through the threshold, comfortable, warm, & quietly assemble your distant mirage, a slow barely touched upon miracle. as you sit down, right before you take a bite, someone in the house comes wandering into the kitchen & asks for a bite. love is handing it over, heart & stomach full at them taking the first taste. a new dream cemented, savored & spun.]

elderberry is a smooother jam — for the softest part of your heart, use a 1:1 ratio, creating a full pool of jam is easy ecstasy — push the knife up & down against the fruit.

spread slowly savoring the material like lava or

metal or another viscous here nor there thing

it exists in form as a putty like slime like smile

honeyed with nothing but fruit sticky all the

same i toast lightly i push & pull & fold the toast

to & from under light just to admire the shine

next the slices of chicken for contrast in texture

& cheese topped with lettuce just for the final

barrier to be a watery fresh crunch a cucumber

on the side perfect as well.

i want a sandwich that tells me you love me you
love me you love me ? me, you love me ? i love you
i make the dough the crust the peanut butter the
jam i pick grow the lettuce kiss birth the chicken
pull cry the cheese i melt cradle the heart display
it on the toast & sing a song that puts every radio
in the vicinity to shame.

years ago mani toasts wheat on a dark looming janu-
ary morning she craters the bread softly heats nutella
& meanders down the acres of dough when i come
down for breakfast it is already wrapped in foil she
asks me if i want peanutbutter or jam i say no to both
jelly is only something i favor when i have judna kasaat
peanut butter only with honey banana mani tells me
one day, somebody will change my mind

Peach,
Balsamic,
Saffron &
Cardamom Jam

this recipe was adopted from
Shinta Simon @ carameltintedlife.com
& changed with the help of Papi
thank you.

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tips

- by the time you are done peeling dicing & scraping your joints should weep the way wasps do at the base of the tree
- if unable to weigh them yourself, give the fruit to the angel on your right & the sugar to the angel on your left. bestow a salam. when you pray, wonder, distantly, about balance & path.
- [papi's tip: roll the lemon on the counter before juicing, until you are able to feel the give of flesh]
- crush the pod lightly — along the seam is where you can peel the pod. if afraid of the bite, put them in a tea bag to float. what can anyone truly savor without a lingering bitterness? careful not to boil as long as everything else. cardamom has a tendency to overpower.
- [papi's tip: to enhance the flavor you can pour 2 tablespoons of hot water over the saffron & let sit ~ 5 minutes if unwilling to add water, you may infuse them in the lemon juice]

how to test your jam

it is most important to never step away from the pot not once not a blink sugar a fickle delightful loving thing boiling mis-tress take care mix constantly bestove adoration when testing move the pot off the flame will dance regardless make sure tempering temperatures a never exhausting always exhausting wake spread the jam on a plate run your finger through the spread if the gap fills itself whole it is not yet complete. like all things, it is ready for consumption when it is no longer fighting a split.

ingredients

- peaches [note the flavor difference between white & orange adjust following instructions as needed]
- sugar [1:1 ratio is best however much fruit you have, match]
- fresh lemon juice [2 tablespoons]
- cardamom [1-2]
- saffron [6-8 strands]
- balsamic vinegar [3-4 tablespoons]

directions

split the saffron strands boil water pour the kettle small/bowl the strands will bleed slow yellow set aside & peel each peach so that its skin falls in a perfect spiral dice & split from the pit when you dig your thumb into the center a gaping & void whole thing, tender & red take a spoon gently push down on the cardamom the pods will shiver when exposed to light - lighty they roll off the pads to fingers with ease. set in a tea strainer once you juice the lemon, take out a large & heavy pot turn on medium heat & pour: all split peaches, lemon juice, saffroned water, balsamic vinegar & cover in sugar. stir & taste for 10 minutes before adding the cardamom pods. the jam will start to thicken. stir & taste for 10 more minutes. test if done.

when packing the jam, imagine all the ways you could

the aftermath

in my memory, mama savored white peaches the most. the few times she visited us, she stood under the drooping tree, thumbs gently pushing on the sweet velvet skin. the tornado summer a brilliant backwash of void-deep purple skies.

eat it:
on butter cookies, toast, milkbread, crackers, sprinkle on sliced mint leaves, star glitter, basil, take a fresh baked biscuit, slice in half, layer with clotted cream the steam will soften all aspects when you swallow, curl your tongue in as if cradling all r sounds savor the departure enjoy.

the moon at the pit of the peach
glowing a sun in my stomach.
eventually, when i ask papi how to pick the best peaches at the market he laughs & tells me when i smell them they are most akin to perfect. my nose fills with bees & fitting wasps.

these butter cookies should melt softly & unassumingly against the tongue
vowels pressing against the plush walls of a throat spread jam of your choice or binding cream
a custard even small sandwich bites to counterpart all the taste everything i imagine
when i think it is replaced instead with the forest forcefeeding me until i am wholly & undeniably returned.
.

the few things i do well i don't know really how to do that well but my hands pipe the bags over & time & again maybe it gets easier maybe i get better at buttering

once, a few ramadans ago
my most loved upon lily petaled in a tall
windowed apartment a quiet request

of course i spend hours thinking about the singular request all i want is for someone to love me for me to be useful i know a body barely counts as a body when it wakes up & weeps a flood of sleep never caught up but look in the quiet hours of awake there is a favor here & i uncover it with nothing but exposed bone.

Vanilla & Chocolate Swirl Butter Cookies

this recipe was adopted from
the Cooking Tree
& changed with time.
i love you.

sara h. hammami

ingredients vanilla dough

- butter [100 grams]
- powder sugar [50 grams]
- salt [1.5 grams]
- eggs [25 grams]
- vanilla [2-2.5 grams]
- milk powder [8.5 grams]
- cake flour [127.5 grams]
- corn starch [17 grams]

to shape
for swirl cookies, pipe both doughs
separately. cut the tips and place in one
larger bag. make spiral after spiral until
you forget where one half starts and the
other ends.

preheat the oven to 190 celcius/375 fahrenheit
bake at 170 celcius/338 fahrenheit for 12 minutes.
they are done when the vanilla dough takes on a light-
ly golden color.
while the oven is preheating, rest dough in the fridge.

to bake

ingredients chocolate dough

- butter [100 grams]
- powder sugar [50 grams]
- salt [1.5 grams]
- eggs [25 grams]
- vanilla [2-2.5 grams]
- cake flour [108 grams]
- corn starch [18 grams]
- cocoa powder [18 grams]
- milk powder [9 grams]

whisk or mix the butter until cloud like sift in
powdered sugar & salt until texture changes
it seems otherworldly almost add egg & va-
nilla all at once the dough always splits before
binding back together it's okay & normal i
think about it all the time distance & reunion
are normal i dream & dread the day add milk
powder whisk alone sift in cake flour & corn-
starch [cocoa powder as well if in use] make
sure now to fold the dough together a
spatula preferred. as soon as the dough is
combined, pipe it & avoid touching it.
remember, the butter is fragile & warm
palms provide an excellent escape to anyone
already looking to leak.

ingredients

- for the dough:
- all purpose flour [180 grams]
- cake flour [180 grams]
- instant yeast [4 grams]
- sugar [60-100 grams to your taste]
- cooking oil [1 tablespoon]
- salt [1/2 teaspoon]
- whole milk* [150 milileters, cold]
- coconut milk* [50 milileters, cold]

note:
it is sometimes to the taste of the creator to warm some of the milk to mix with sugar, yeast & oil for a smoother dough. however, take care that the overwhelming tempratures of the milks are cold.

*you may adjust the ratio of whole to coconut milk depending on the flavor you are looking for. simply make sure that your end result for liquid is around 200 milliliters]

karak:

boil in 2 cups of water all the spices until the water is heady & you can smell it on the breath of someone leaning in a kiss of

cardamom, cloves, cinnamon, malagueta, black pepper

the water should be almost red then lower

the temprature add pinch of ginger soak the grey 5-10 minutes or until fragrant enough really each

time it's different there's no real way to know it's

always lingering in the cold, light in the heat,

remove the tea & spices if accepting of loss if not

stir in evaporated, condensed & whole milk, or

whatever combination you have. the resulting

drink is almost too sweet, thick, warm. on nights

you brew it alone, the moon reflects itself to you,

promised in company.

custard:

mix eggs, powder sugar, milk (or strained karak), heavy cream & whisk then sift in flour, cornstarch,

milk powder, then add in melted butter (not hot)

make sure the custard stays smooth okay in a pot

boil water make sure this mixture is in a pot that

can stand heat you will keep it over the boiling pot

whisk continually nonstop your wrist

might hurt i know mine does sometime during

this process i get scared it will be easier the second

third forth time but for now i hawk eyes watch the

custard thicken i enjoy the molten burst of egg tart

but am unsure how to recreate it i place it in the

freezer for 3 hours while i mix the dough (a thicker

custard does not need to sit so long before being

shaped into balls, waiting, waiting, for the slow

steam & burst)

ingredients

- for the tea:
- cardamom [2, whole, cracked]
- cloves [2, whole]
- cinnamon [half a stick - length of your thumb]
- malagueta [4, whole]
- black pepper [4, whole]
- earl grey [2-4 tablespoons]
- ginger powder [just a pinch]
- carnation milk [4-5 tablespoons]
- sweetened milk [3 tablespoons]
- fresh milk [1/2 cup]

- for the custard:
- eggs [2]
- powdered sugar [60-100 grams to your taste]
- milk [60 milileters] [for karak custard, replace with tea]
- heavy cream [45 milileters]
- all purpose flour [25 grams]
- cornstarch [30 grams]
- milk powder [30 grams]
- butter [melted, 30 grams]

dough:

weigh & sift flours, yeast, sugar & salt, if using a

stand mixer add oil, three seconds, let rest, ideally

everything is ready but i always overthink so i pause

the machine & work mix in a container both milks

pour into running machine slowly slowly let

the dough inch & inch sticky swimming & pull the

last few teaspoons are for the give & take between

the dough & liquid have a light hand mix for 10-12

minutes nonstop the dough should be smooth firm

okay split evenly normally 12 but could be 14 —

roll each one out with, pinch custard into it & lay

the seam down on a square of parchment paper.

leave to proof in a warm environment for 30-60

minutes - until 50% puffer than they are now. okay

now ready the steamer. let boil before placing

in buns for 10-12 minutes with a lid only slightly

cracked. turn off the flame mildly adjust allow new

air leave the lid on for 5 minutes so they do not

deflate.

it's okay if they leak. all things do.

Karak
Custard
Milk Bao

sara h. hammami

these recipes were adopted from
Judy at the Woks of Life,
Marvellina at What to Cook Today
& Papi.
thank you.

the aftermath

it's 5:10 am i am not yet done with really playing with the
recipe or baking the dough or fixing the measurements my
feet hurt my wrists ache maybe this is the first time i am
making a recipe i remember without the help of mama &
every time i remember it cats at the inside of my lungs the
dough is lumpy my hands shaky unable to twist a smooth
planetary globe the lunar peanut empanada sugar cookies
i don't know how to make i'll avoid it forever i stuff this
bao with peanut butter & jelly a smooth cast i stuff it with
karak custard a smooother running & instead of digesting
it births a forest of want in my underbelly, settling in the
crock, singing me to sleep, roots nestling right where a
baby would push, yeast sugaring & yelling — ravenous.