How To Make Date Syrup And Date Paste

Date processing

First, mash the dates, transfer into a cloth in a strainer and squeeze out all juice from it and put the residues a sde and transfer juice into a container and steam to a medium to low heat for 40 minutes until it thickens up.
Similarly, stir regularly and cover and leave it to cool down once thick. Dates syrup is put in an airtight container and for paste, add dates to bowl when seeds are removed, add hot water and cover to soak for 6 hours and after, remove them an transfer into a blender and add some liquid of soaked dates.
Furthermore, cover blender and blend it into smooth paste and date paste is ready after blending. Finally store paste in airtight container and store in fridge.