



# RECIPE BOOK



## Kunefe

### INGREDIENTS

#### Syrup

1 cup water

2 cup sugar

1 thick slice of lemon with peel on

2 teaspoon rose water (you can substitute vanilla, but it will not be the same delicate taste)

1 teaspoon saffron, divided

#### Kunefe

1 lb. kataifi dough, shredded or 16 oz. crushed vermicelli

1 cup melted ghee or clarified butter

8 oz. fresh mozzarella cheese (or use a blend of mozzarella and cream cheese)

1 cup clotted cream or sweetened condensed milk

3 tablespoon ground pistachios

1 tablespoon ground or thinly sliced almonds

## INSTRUCTIONS

### Prepare the Syrup

1. Whisk water and sugar in a small saucepan over medium heat until the sugar is dissolved (making a simple syrup). Stir rose water into simple syrup. Once mixed together add the thick sliced lemon with peel still on and bring to a boil. Reduce heat and let simmer for 10 minutes. Set aside to cool. Once cooled, remove lemon and add 1/2 teaspoon saffron. Stir gently until mixed.

### Melt Butter & Prepare Pan

1. Melt the ghee then brush the bottom of a 9" cake pan with just enough to coat it. Retain the rest in a bowl and mix in remaining saffron.

### Shred, Butter Kataifi & Preheat oven to 375°F/190°C

1. If using a frozen store bought dough, defrost according to the package directions. Shred the defrosted or fresh dough into very small pieces. OR If using vermicelli, crush up.

2. Add kataifi dough or vermicelli to a large bowl and pour the remaining ghee over it. Work the ghee into all the strands/crushed pieces. Add half of the buttered pastry/vermicelli into the prepared cake pan. Press firmly with your hands while working some of it up the sides of the pan.

### Assemble the Kunefe

1. Blot the mozzarella cheese between paper towels to remove excess moisture, then arrange in the cake pan. Spoon clotted cream over cheese and cover with the remaining kataifi or vermicelli. Press lightly to compact the layers more tightly together.

### Bake Kunefe In The Oven

1. Bake kunefe in the oven for 45-60 minutes or until golden brown. As soon as it comes out of the oven, pour a little over half of the cooled syrup over the hot kunefe. Reserve the rest to serve on the side.

2. Cool for 10 minutes. Top with ground pistachios & almonds. Slice and serve while still warm and the cheese is melty.

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