

## Künefe



*Künefe* is typically crafted in a small metal tray into which a piece of white Mozzarella like cheese called *kaşar* is placed. On top of this cheese goes some shredded phyllo dough, and the entire plate is placed on a charcoal grill to melt and crisp into perfection, at which time the sweet syrup is poured over the top to make for a delightful treat. It is best served with strong coffee or tea.

### Ingredients:

225gr/8oz. Kadayif shredded dough, thawed if frozen (find at Middle Eastern Grocery or online stores such as [Tulumba](#))

115gr/4 oz. Unsalted butter, melted

350gr/12 oz. Fresh mozzarella cheese, sliced or chopped

272 gr/8oz. sugar

120ml/4oz. water

2 Tbs. Juice from a fresh lemon juice

2-3 Tbs. Clotted cream or chopped pistachios

Pre-heat the oven to 180C/350F. Using a bit of the melted butter, grease a large round cake pan (or muffin pan if you want smaller size desserts)

### Making the syrup:

In a medium pot mix together the sugar and water and simmer until the sugar has dissolved. Add the lemon juice and continue to simmer for about another 10 minutes, or until it coats the back of the spoon. Remove from heat and let cool. The syrup needs to be cool when poured over the hot dessert.

### Making the pastry:

In a large bowl soak the pastry strands with the remaining butter. Make sure that the strands are well soaked and add more melted butter as you don't want the pastry to burn during baking.

Divide the soaked strands into two portions. Spread one portion in the bottom of the greased pan. Press down firmly with your fingers. Sprinkle cheese over the top. Add remaining soaked strands and press down firmly.

Bake for 30-40 minutes (less time if using the muffin pan) or until the pastry is deep golden brown. Remove from the oven and immediately pour cooled syrup over the pastry. Add dollops of clotted cream or chopped pistachios and serve hot.