



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Kadayif Dessert with Chocolate

Çikolatalı Tel Kadayif



1.7 lb string type kadayif
1 pack butter (8.8 oz)
2 tbsp cacao
For Filling:
1 + 1/2 cup walnut
For the Syrup:
4 cup sugar
4 + 1/2 cup water
1 pack chocolate (2.8 oz)
Juice of half lemon

- # Pour the water and sugar into a pot and make it hot. Add chocolate pieces. Make the mixture boil by stirring constantly also. Add lemon juice and boil 5 minutes more.
- # Melt the butter. Add cacao and mix it. Let it cool down.
- # Cut the kadayif strings into smaller pieces. Pour the mixture of butter and cacao all over the kadayif. Mix it well. Make the cacao mixture be homogenous.
- # Place half of chocolate kadayif into a greased baking tray by forcing onto the kadayif to make it stand firmly in the tray. Sprinkle walnut all over. Then, place the other half of the kadayif mixture over the walnut layer by forcing on it also.
- # Place the tray into the oven which is preheated to 365 F. Cook it for about 50 minutes.
- # Pour the warm chocolate syrup all over the hot kadayif. When it soaks the syrup slice into squares, sprinkle some more walnut all over and serve it.

Note: It is very important to force over the kadayif while placing it into the tray. You may use a kind of equipment as meat hammer to make it tough.