



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

Stuffed Kadayif

Kadayif Dolması



1.10 pounds kadayif
8.8 ounces margarine or butter
1/2 cup water
1 cup pounded walnut

For Syrup;
3 cups granulated sugar
3 cups water
Juice of half lemon

- # Melt the butter without making it red hot, when it cools down a little add the water in it, wait until it becomes tepid.
- # When it becomes tepid pour it all over the kadayif, mix the kadayif with oiled water gently, keep its shredded shape.
- # Place 1 pinch prepared kadayif into a bowl, force on it a little, put 1 + 1/2 tsp pounded walnut on it.
- # Place 1 pinch kadayif more on the walnut, mix well.
- # Reverse the filled bowl onto the baking tin.
- # Repeat this action till all of the ingredients finish.
- # Bake in 410 F oven until it turns to red.
- # Add the sugar into the water, and boil it, add the lemon juice just 5 minutes earlier than removing it from the stove.
- # Pour the cold syrup all over the baked kadayif pieces after removing it from the oven.
- # When the kadayif soaks the syrup and cools down serve it.

Note: you must cool down the butter which is added into the kadayif definitely. If you add it when it is hot yet, it turns to dough.