



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

Kadayif with Walnut

Cevizli Kadayif



1.10 pounds kadayif
7 ounces margarine
1/3 cup milk
1 cup blended walnut

For Syrup;
4 cups water
4 cups sugar
Juice of half lemon

- # Melt the margarine, cool it down, and add milk on it.
- # Lay the kadayif onto the floor of a wide casserole, mix with cooled mixture of butter and milk without mashing it.
- # Place half of the kadayif onto the oven tray by forcing on it.
- # Lay walnut all over it. Place the remaining half of the kadayif on it and force. Bake in preheated 392 F oven for 45 minutes.
- # Mix 4 cup sugar with 4 cup water, and boil it, add lemon juice 5 minutes earlier than removing it from the stove, and cool it down.
- # Pour the cool syrup all over the baked hot kadayif, after removing it from the stove.
- # Rest it at least 2 hours, and serve.

Note: You can pour the melted margarine all over the kadayif, instead of mixing it with milk and kadayif at the beginning. In that case there is not any need to add milk into the butter.