



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

Kunefe

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9 ounces kadayif, shredded wheat
3.5 ounces string cheese, salt free
4 tbsp butter

For Syrup:
3 cup granulated sugar
2 + 1/2 cup water

- # At first prepare the syrup; boil the water with sugar over medium heat until it gets a very low thickness.
- # Put the shredded wheat in a deep bowl, add 3 tbsp melted and cooled butter.
- # Mix them very well, shredded wheat must absorb all the butter.
- # Lay the shredded wheat on a medium size baking pans floor and press on it tightly to get it harder.
- # Lay the grated cheese on it.
- # Lay the remaining shredded wheat on the cheese and press on in it tightly. Spread the remaining 1 tbsp butter on it.
- # Preheat the oven to 356 F. Cook for about 30-35 minutes.
- # Spread the cold syrup on it and serve.

Note: The reason of lemon addition into the syrup; is eating the dessert while it is hot.