

# KÜNEFE

## Chef Metin Süerkan

### Skill Level

[ ] beginner [x] intermediate [ ] advanced

### Allergens

- Gluten
- Dairy

### Kitchen Tools

- Saucepan
- Teflon or copper pan

### Ingredients for 4 people

- 200 grams wire kadayif (thin, shredded pieces of filo dough, kataifi)
- 100 grams butter
- 200 grams Turkish string cheese or dil
- 1.5 cups sugar
- 1.5 cups water
- 3-4 drops lemon juice
- Pistachios and cream

### Instructions

1. Prepare the sherbet by adding water and sugar to a small saucepan and boiling it until the sugar dissolves.
2. Immediately add the lemon juice after boiling and continue to boil for another 3-4 minutes. Remove the pan from the heat and let it cool.
3. Melt half the butter in a pan and set aside.
4. Separate the wire kadayif into a pot as much as possible. Immediately pour the melted butter on it and mix the kadayif thoroughly.
5. Add half the remaining melted butter to a Teflon or copper pan. Set the heat to low and put half the wire kadayif into the pan. Press it thoroughly by hand, then crush the cheese on top and distribute it so that it does not overflow at the edges.
6. Cook for a few minutes, shake the pan regularly, and make sure it does not stick and burn. Remove the künefe into another pan or a plate slightly larger than the pan. Add the remaining butter to the first pan, and place the künefe back into the pan with its uncooked side down. Cook this side on low heat for another 8 to 10 minutes, occasionally shaking the pan so that it does not stick.
7. To serve, put the künefe on a plate and pour the syrup on top. Add pistachios and cream or ice cream, and enjoy.

