

# Kunafa Recipe

## Ingredients:

For the Kunafa Layers:

- 1 package of Kunafa dough (also known as Kataifi dough), approximately 450g
- 1 cup (2 sticks) of unsalted butter, melted

For the Kunafa Filling:

- 2 cups of unsalted, mild white cheese (e.g., mozzarella or akkawi cheese), grated or finely chopped
- 1/4 cup of granulated sugar
- 1 teaspoon of orange blossom water (optional)
- 1/4 cup of crushed pistachios for garnish (optional)

For the Kunafa Syrup:

- 1 cup of granulated sugar
- 1/2 cup of water
- 1 teaspoon of lemon juice
- 1 teaspoon of orange blossom water (optional)

## Instructions:

Prepare the Kunafa Layers:

- Start by preheating your oven to 350°F (175°C).
- Take the Kunafa dough and gently fluff it up using your fingers to separate the strands.
- Place half of the fluffed Kunafa dough in a large mixing bowl and drizzle it with the melted butter. Toss the dough strands to ensure they are coated evenly.
- Grease a 9x13-inch baking dish with butter or cooking spray.
- Press the buttered Kunafa dough into the bottom of the baking dish to create an even layer.

- Now, evenly distribute the grated or chopped white cheese over the Kunafa dough layer.

#### Prepare the Kunafa Filling:

- In a small bowl, mix the sugar with the optional orange blossom water.
- Sprinkle the sugar mixture evenly over the cheese layer.

#### Add the Remaining Kunafa Dough:

- Take the remaining half of the fluffed Kunafa dough and spread it evenly over the cheese and sugar layers, pressing down gently.

#### Bake the Kunafa:

- Place the baking dish in the preheated oven and bake for about 45 minutes or until the Kunafa turns golden brown and crisp.

#### Prepare the Kunafa Syrup:

- While the Kunafa is baking, make the syrup. In a saucepan, combine sugar, water, and lemon juice.
- Bring the mixture to a boil, then reduce the heat and simmer for about 10 minutes, or until it slightly thickens.
- Remove the syrup from the heat and stir in the optional orange blossom water. Allow it to cool.

#### Serve the Kunafa:

- Once the Kunafa is done baking and while it's still hot, pour the cooled syrup evenly over it. Be sure to cover all areas.
- Allow the Kunafa to absorb the syrup for at least 30 minutes before serving.

#### Garnish and Enjoy:

- If desired, sprinkle crushed pistachios on top of the Kunafa for added flavor and a decorative touch.

- Cut the Kunafa into squares or diamond shapes and serve it warm. It's best enjoyed fresh!