Shredded kadayıf with walnuts

Whole recipe

Ingredients

500 g	Shredded kadayıf pastry
250 g	Butter 1¼ glass
250 g	Walnut 2½ glass
507 g	Sugar 3 glass
701 g	Water 3½ glass
5.2 g	Lemon juice 1 tsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Boil the sugar and water in a pot. Add the lemon juice, boil a few more bubbles, then set aside to cool.
2. Pull the shredded kadayıf apart by hand into loose strands.
3. Melt the butter. Take 3-4 tablespoons of the melted butter and grease the baking tray.
4. Work the remaining butter into the kadayıf.
5. Divide the kadayıf strands into two portions. Spread one portion in the greased tray and press it down by hand.
6. Scatter the crushed walnuts on top.
7. Lay the rest of the kadayıf over the walnuts and press down by hand again.
8. Place a weight on top and leave it for 10-15 minutes.
   10 min
9. Bake for 20 minutes in an oven that has been preheated to 210 degrees.
   20 min
10. Pour the cold syrup over the hot dessert.
11. When the syrup is absorbed, cut it as you like.

Last changed: November 1, 2026
T.C. Millî Eğitim Bakanlığı, Kadayıf Çeşitleri (2018)
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