# Hatay tel kadayıf (kadayıf strands)

**Whole recipe**

## Ingredients

| | |
|---|---|
| **1 kg** | Wheat flour<br>9½ glass |
| **1 kg** | Water<br>5 glass |

## Allergens

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

## Method

1. Whisk or mix the flour and water in a large bowl into a runny batter.
2. Put the batter into the cezve of the kadayıf griddle. Once the griddle is hot, wipe it with a clean cloth and spin it quickly. Open the cezve valve and let the batter run through small holes onto the spinning griddle; fine strands cook in about 1 minute. Lift them off with a clean cloth.
   **1 min**
3. Keep the cooked strands between cloths so they do not dry out.

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