Urfa cheese kadayıf (Şanlıurfa cheese shredded-pastry dessert)

Whole recipe · 30 min

Ingredients

350 g	Shredded kadayıf pastry
200 g	Clarified butter (ghee) 1¼ glass
500 g	Urfa cheese
20 g	Grape molasses
200 g	Water 1 glass
10.3 g	Lemon juice ¾ tbsp
300 g	Sugar 1¾ glass

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, stirring until dissolved. When it boils, add the lemon juice, remove from the heat and let the syrup cool.
2. Loosen the kadayıf strands by hand without crumbling them too much. Crumble the cheese by hand.
3. Mix all the molasses with half the clarified butter and brush the base of the tray. Spread half the kadayıf evenly, cover with the cheese, then cover with the rest of the kadayıf and press down.
4. Brush the remaining clarified butter on a second tray. Cook the kadayıf over low heat so the surface browns evenly. Once one side is done, flip it onto the greased tray and brown the other side. Total about 30 minutes.
   30 min
5. Rest 5 minutes, then cut into pieces. While still hot, pour the cold syrup evenly over it and serve in the same tray.
   5 min

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