



Israeli Kanafeh



Kanafeh is a bit like love: a bit stiff, a bit flexible and wrapped in a sweet mantle. This is a home recipe for the fastest Israeli Kanafeh you can make, with love of course.

Ingredients (6 servings)

- 400g of Kaddaif noodles
- 100 grams of melted butter
- 300 grams of ricotta cheese mixed with 1 tablespoon sugar powder

For syrup –

- 1 cup of sugar
- ½ cup water
- 2 tablespoons of fresh lemon juice
- A little saffron or orange coloring (not required)

For serving –

- 100 g crushed pistachio nuts

Instructions

1. Prepare the syrup: place all the syrup ingredients in a saucepan and cook until the liquid is reduced to a syrupy texture.
2. Prepare the Kanafeh: Mix the melted butter with the Kaddaif noodles.
3. Heat a 22-24 cm diameter pan. Sprinkle half of the noodles on the pan, spread over the cheese, and close in the other half of the noodles.
4. Cook on the pan for about 5 minutes. Turn to the other side and cook for about 5 minutes. Five minutes per side.
5. Pour over generously hot syrup, sprinkle with roasted pistachios and serve.