

Knafeh 10 portions

Ingredients

1Kilo Kanfeh Dough
200grams mozzarella cheese
250 grams white (akkawi) cheese
Ghee
2 cups sugar
1 cup water
half slice lemon



Recipe

1. purchase the Knafeh dough from any store or Knafe store
2. start by untaggling the Knafeh strands so that it is fluffly and smooth
3. put 1 cup of ghee on top of the Knafeh dough and rub them together so that the ghee is absorbed by the dough
4. keep working on it until the dough is consistent and moist by the ghee
5. grab an oven tray and rub ghee all over it so that the Knafe dough doesn't stick on it
6. take half of the dough and spread it on the tray so that it is even all around and start squeezing it so that there are no empty spaces
7. cut the akkawi cheese into small pieces and soak in warm water 1 day in advance if possible and keep draining the water and changing it until there is not saltiness in the cheese
8. after soaking out the cheese through a sieve and try to squeeze the water out of it as much as possible
9. mix the akkawi and the grind mozzarella cheese together and spread it on top of the Knafe dough in the tray then slowly squeeze the cheese so that it is even all around
10. follow by layering the rest of the Knafeh dough on top of the cheese so that the cheese is sandwiched in between the dough
11. squeeze the dough
12. cover the tray with aluminum foil paper and put it in the oven at medium heat for 25 minutes and under the fire for another 5 minutes until it is golden
13. take the Knafe out of the oven and invert it onto a larger plate

Syrup

1. on high heat put 2 cups white sugar
2. follow with 1 cup of water and half a lemon and leave to boil for 20 minutes

14. once the knafeh is cooler pour the syrup evenly on top

You can add crushed pistachios on top. Enjoy,

 **sahtain:**
a double good health