K U N A F A N A B E L S Y A

Ingredients
200 ml glass of water
1/2 cup sugar 225 g
Diameter caliber:
5 tablespoons obesity
3 tablespoons sugar
400 g halloumi cheese
400 g Czech okawia cheese
400 G Knafeh Ready

Directions
At first, we cut akawi cheese and soak it in cold water. We cut knafeh strands with a knife as desired. Then we spray it with water and rub it by hand until it is wet. Add sugar to the kunafa, then melt the buttermilk on the fire, then pour it over the kunafa and stir it well. We spread the tray with ghee, then we sprinkle a layer of knafeh with a thickness of 1 cm over the ghee, then we press it well. We cut the akawi cheese and halloumi, crumble and spread on the face of the tray, then we sprinkle another layer of kunafa. After that, we put the tray on a low heat with continuous rolling of the tray on the fire until the knafeh is browned. After that, we pour on it what you need from the syrup as desired, preferably a heavy diameter and spread the ground pistachios over it. Leave to cool, then cut into squares or rectangles and serve, and apply here and cross

C H E F O M A R

Bon Apetit!