S P O O N F U L K U N A F A

Ingredients
Pistachio to decorate
Half a cup of diluted diameter
4 tablespoons melted animal ghee
: For Konafa dough glued
A piece of lemon
A cup of sugar
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: Dilute Diameter
Half a teaspoon of salt
2 and a quarter cup of warm water
1 cup cornstarch
2 cups flour
: Knafeh dough
Or canned milk with a tray of cooking cream
1.5 liter fresh milk
: For boiled cream

Directions
In a bowl, put the milk on low heat until it reaches the desired temperature, then put in another bowl water on the fire and leave until boiling. Then pour the milk into another bowl and whisk a little, then place it over the bowl of water on a low heat to form the cream for 3 hours and then put in the refrigerator For a day, then we take the cream and put it in a bowl. For the kunafa dough: Put in a bowl of flour, cornstarch and salt and mix them a little, then add warm water, then beat the ingredients and then put the mixture in a colander and then close the mixture for a quarter of an hour, then form the dough in a hot bowl until the quantity runs out. For dripping: Put in a bowl of water and sugar and leave to boil, then add a piece of lemon and leave until it cools. In the food processor, we put half the amount of the knafeh dough, then put a little melted butter on top of it, then grind the dough and after grinding the dough, we add the second half of the dough and put a little bit of ghee as the previous stage and grind the ingredients, after grinding the dough is poured into a bowl and placed on a low heat and Stir until roasting, then add the syrup and stir to make the dough soft, then remove from the fire and put butter on top and knead, then roll the dough into the serving dish and leave for a quarter of an hour, then add cream on the face and try to mix in pistachios and serve cold.

C H E F O M A R

Bon Apetit!