

KONAF A I N O V E N / F R Y I N G P A N

Ingredients

500 g konafa

3 tablespoons of sugar

150 grams of melted ghee (1 cup)

2 tablespoons of butter for greasing the trays

800 grams cheese

500 grams of cream

diameter:

300 grams of sugar (3 cups)

400 ml water (2 cups)

lemon slice

two drops of blossom water

Directions

First we spread the konafa and cut it into pieces, then add the sugar, then melted ghee, then we rub the konafa in the ghee, and then we grease the tray and the pan with a little ghee. Chinese Konafa: After we grease the tray with ghee, we spread a layer of konafa in the tray, then close it with another tray, then add cheese on top of the konafa, then add the cream, and then add another layer of konafa, then we grease the konafa with a little melted butter, and then Put the tray in the oven, and leave it until grilling, for about 45 minutes. Then we turn the konafa on a tray and add the syrup to it, then it is ready.

Konafa oven: After greasing the pan with ghee, we spread a layer of Konafa in the pan, then we press the Konafa well, then we put a tray or pan, then add cheese, then put the pan on a medium heat, and we move the pan even on the fire Until it takes color, then we close the pan, and leave it on the gas for about 5 minutes, then we turn the konafa on a tray and add the syrup to it, then it is ready.

C H E F O M A R

Bon Apetit!