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Greek Historical Society**

**Kunefe Sweet Cheese Slice**



**Ingredients**

**Filling**

- 4 cups (1 kg) ricotta cheese
- ½ cup milk
- ½ cup heavy cream

**Syrup**

- 3 cups cold water
- 3 cups sugar
- 2 tablespoons lemon juice
- 1 cinnamon stick (optional)

**Kunefe**

- 1 packet katifi pastry
- ¾ cup unsalted clarified butter
- 4 tablespoons rose water
- 1 cup pistachio nuts, finely ground

## Method

1. Preheat the oven to 220°C.

### To make syrup:

2. combine water, sugar, (lemon peel and cinnamon stick if using) in saucepan and bring to the boil. Boil for 5mins then lower heat and simmer, uncovered, for about 15mins. The syrup is ready when light yellow and when small amount dropped onto wooden surface is tacky when cool. Stir the lemon juice into the syrup and allow the syrup to cool in the saucepan.

### To make filling:

3. Place the cheese, milk and heavy cream in a large bowl and mix together well

### Method:

4. brush the inside of 25x38x5cm (approx.) baking pan all over with a little of the clarified butter. Separate the kataifi pastry in half by holding up and pulling apart. Spread half the dough evenly in the pan. Dip a wide pastry brush into butter and drizzle half the butter over the dough. Spread the filling over the pastry evenly
5. Place other half of shredded dough over the cheese filling and gently press down all over. Drizzle remaining butter over the dough
6. Place Kunefe in the centre of the preheated oven and cook for 35mins, or until golden. Remove from oven and immediately pour over the rosewater quickly followed by the cooled syrup. Cover pan and allow the pastry absorb syrup. Sprinkle with ground pistachio nuts. Serve warm or cool to room temperature.