KIKKOMAN

Künefe—sweet Turkish cheese dessert

Total time **45 mins** **25 mins** preparation time **20 mins** cooking time

Nutritional facts (per portion):
2,169 kJ / 523 kcal

Fat: **35.7 g** Protein: **11.1 g**
Carbohydrates: **36.5 g**

INGREDIENTS

8 portion(s)

1	organic lime
125 g	honey
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
0.25 tsp	ground cinnamon
Optional:	
3	drops rose water (or orange blossom water or lemon juice)
100 g	butter, plus extra for the pan
200 g	kadayif (shredded pastry)
250 g	grated Dil Peyniri (or 170 g grated mozzarella and 80 g labneh, or 250 g mozzarella)
2	oranges
2 tbsp	icing sugar
40	chopped pistachios
200 g	kaymak (Turkish clotted cream), optional

PREPARATION

Step 1

Optional:
1 organic lime - **125 g** honey - **3 tbsp** Kikkoman Naturally Brewed Soy Sauce - **0.25 tsp** ground cinnamon - **3** drops rose water (or orange blossom water or lemon juice)
Finely grate some zest from the lime, then halve and juice it. Put the zest and juice in a small pan with the honey, Kikkoman Soy Sauce, cinnamon and about 75 ml water. Simmer gently for 3–5 minutes, then add the rose water if desired.

Step 2

100 g butter - **200 g** kadayif (shredded pastry)
Melt the butter, then mix thoroughly with the kadayif until the pastry is evenly coated.

Step 3

Butter for the pan - **250 g** grated Dil Peyniri (or 170 g grated mozzarella and 80 g labneh, or 250 g mozzarella)
Grease a 22 cm pan (or 4–8 small ramekins) generously with butter. Press half the buttered kadayif mixture firmly into the pan. Spread the cheese on top, leaving a 1 cm border around the edge. Cover with the remaining kadayif mixture and press down until firm with rounded edges.

Set the pan over a low to medium heat and cook for 3–5 minutes until the base is golden brown. Flip onto a plate to turn it over and cook for another 2–4 minutes until the second side is golden.

Step 4

2 oranges - **2 tbsp** icing sugar - **40 g** chopped

pistachios - **200 g** kaymak (Turkish clotted cream), optional

Peel the oranges and cut into segments. Drizzle the künefe with about three-quarters of the syrup, dust with the icing sugar, then scatter over the pistachios and orange segments. Serve with the remaining syrup and, if you like, some kaymak.