

KADAIFI

INGREDIENTS

400gr Kadaifi pastry
400gr ghee (clarified butter)
250gr almond meal
250gr thick cream
600gr pistachio

FOR SYRUP

1kg caster sugar
500ml water
500gr glucose

METHOD

- 1- By using thermomix blitz kadaifi into 1-2cm pieces
- 2- Brush a gastro tray with ghee
- 3- Spread half of the kadaifi pieces as the first layer then flick ghee over kadaifi using a pastry brush
- 4- Using thermomix blend almond meal and the cream into smooth paste, then spread on top of kadaifi using a brush
- 5- Add roughly chopped pistachio pieces on top of almond cream mix.
- 6 – Spread rest of the kadaifi pieces on top of to cover the pistachios, then flick ghee all over again
- 7 – Using another tray press layers of kadaifi firmly.
- 8- Bake in 180c around 30 minutes until golden brown
- 9- Meantime , mix sugar, water, glucose, bring to boil, 10 minutes.
- 10 -Pour boiling syrup on top of warm kadaifi, by using a ladle, rest 4 hours before service.

Chef ARMAN UZ - 2018