

Knafeh

This is a Syrian dessert. The recipe is by Nadia Hubbi and Deana Kabakibi in the Immigrant Cookbook. Queso fresco is a fresh, crumbly Mexican cheese that is similar to Arabic cheese.

Ingredients:

- 2 cups sugar
- 1 tsp. lemon juice)
- 1 1/2 tsp. orange blossom water
- 10 oz. queso fresco
- 1 lb. phyllo dough frozen
- 8 Tbsp. butter
- 4 Tbsp. crème fraîche
- Edible flowers
- 4 Tbsp. pistachio nuts



Equipment:

- Small saucepan
- 9" cake pan
- Food processor

<input checked="" type="checkbox"/>	Directions	(min)
	Set out the phyllo dough to thaw. Preheat oven to 400	1
	In a saucepan, combine 1 cup water and 2 cups sugar. Bring to a boil.	5
	Add 1 tsp. lemon juice, and then simmer	9
	Add 1 1/2 tsp. orange blossom water, and then simmer	1
	Remove from heat and cool completely	
	Grease the cake pan	1
	In a small bowl cover 10 oz. of queso fresco in warm water and soak	7
	Drain and crumble the cheese. Set aside.	3
	Cut the phyllo dough into strips and then process with short bursts until coarsely crumbled	5
	Using your hands, mix the crumbled phyllo dough with 8 Tbsp. butter	2
	Press 2/3 of the dough into the greased pan part-way up the sides	2
	Spread the crumbled cheese on the dough	1
	Spread 4 Tbsp. crème fraîche over the cheese	1
	Sprinkle with remaining dough	1
	Bake until just golden on top	15
	Chop 4 Tbsp. pistachio nuts	2
	Transfer to a plate. Drizzle generously with syrup.	2
	Garnish with chopped nuts and edible flowers	2
	Total 1 hr.	