

# kuneffa

## Ingredients

250 kg katafi (shredded pastry)  
3 tblsp rice bran oil  
500g sweet cheese, shredded  
1L of milk  
5 tblsp of fine semolina  
½ cup sugar  
orange blossom syrup  
ground pistachio (to serve)

## Method

- Add the oil to the katafi and mix well
- Place in a warm oven until dry
- Spread half the katafi on the base of a well greased tray leave the other half aside for later.
- Evenly spread the cheese on top of the katafi
- In a saucepan, warm up the milk
- Once warm add the sugar and gradually add the semolina, consistently stirring until the mixture thickens
- Carefully pour mixture over the cheese and cover with the other half of katafi
- Bake in the oven at 180 degrees for 30 mins or untill golden brown
- Serve with orange blossom syrup and sprinkle of pistachio