



# Kanafeh with feta cheese

10'

Hands on

60'

Cook Time

6-8

Portion(s)

1

Difficulty



## Method

- Preheat oven to 160 \* C (320\* F) Fan.
- In a pot, add the sugar, water, cinnamon and lemon juice.
- Simmer syrup for 5 minutes over low heat.
- Melt 350 g of butter. Add 3 tablespoons milk. Stir.
- Cut up shredded phyllo dough into small pieces. Pour butter mixture over it and mix, making sure all of the phyllo dough is coated.
- Heat the milk, semolina and cheeses in a pot, until it becomes a creamy mixture.
- Spread half of the shredded phyllo dough in a baking pan. Press down on it gently to make sure it covers the bottom of the pan evenly. Pour filling over it, leaving a border unfilled. Spread the remaining shredded phyllo dough over the filling.
- Bake for 45 minutes, until the top turns golden and crunchy.
- Remove from oven and pour cold syrup over kanafeh while it is still very hot.

## Tip

The syrup should be made a day in advance or at least a few hours earlier so it can cool completely. You can also use ricotta cheese or cream cheese.

## Ingredients

For sweet

- 1 package shredded phyllo dough
- 350 g butter
- 3 tablespoons milk
- 150 g mozzarella cheese
- 450 g soft feta cheese
- 150 g milk
- 3 tablespoons fine semolina

For syrup

- 2 cups granulated sugar
- 1 cup water
- 1 cinnamon stick
- juice from 1 lemon

## Διατροφικός πίνακας

Nutrition information per 100 gr.

357 Calories (kcal)	29.4 Total Fat (g)	17.7 Saturated Fat (g)	13.1 Total Carbs (g)
18%	42%	88%	5%
2.8 Sugars (g)	4.1 Protein (g)	0.9 Fibre (g)	1.1 Sodium (g)
3%	8%	4%	18%