



ROYAL
VOLUNTARY
SERVICE

KUNAFA PASTRY WITH RICOTTA CHEESE

by Nadia Terry

Equipment

- 2 Bowls
- Wooden spoon
- Muffin tray

Ingredients

- 1 pack of kunafa pastry (350g)
- 1 pot of ricotta cheese
- 1 tsp of lemon zest only
- Syrup or runny honey
- 1 pack of unsalted butter
- 60g pistachio nuts



Method

- 1. Preheat the oven at 180 degrees.**
- 2. Melt the butter and skim off the froth until the butter is clear of any milk.**
- 3. Cut the kunafa pastry into small pieces.**
- 4. Place the ricotta cheese in a bowl, add the lemon zest and mix well.**
- 5. In another bowl, place the chopped kunafa pastry and add the butter (leave some for later).**
- 6. Mix well to make sure the pastry is coated well with the butter.**
- 7. Take a muffin tin, brush with butter then place the pastry in each hole, making sure it is well pressed.**
- 8. Place in the oven for about 5 mins.**
- 9. Take it out and place about 1 tbsp of the cheese in the middle.**



- 10. Put some more kunafa pastry on the top then tap lightly to press it on.**
- 11. Drizzle the left-over butter on the top, if needed.**
- 12. Place back in the oven for another 10-15 mins until golden and crispy.**
- 13. Once done, take out of the oven and give them a good drizzle of the syrup (to your liking).
Leave to soak for at least 30 mins (if you don't have time, serve hot with the syrup).**
- 14. Once the syrup is soaked, place on a serving plate and decorate with pistachios or any kind of nuts you prefer and enjoy.**



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