



Making Dry Beans



Making Künefe

Ingredients of Dry Beans

2 cups dry beans

1 onion

1 pepper

1 tablespoon of tomato paste

1 teaspoon of hot pepper paste

some salt

5 glasses of hot water

a little oil

Making of Dry Beans

1. We soak the dry beans in cold water overnight. The next day, we drain the water and wash it.

2. Add the dried beans.

3. Chop the onion and pepper, add the tomato paste and mix.

4. We add hot water just enough to cover the beans a little bit..

5. We add the salt, mix it and close the lid.

6. Heat until the whistle goes off, then turn down the whistle and cook for 30 minutes over medium heat.

It can be served after cooking.

enjoy your meal

Ingredients of Künefe

250 grams of wire kadayif

150 g unsalted künefe tulum cheese

4 tablespoons of butter

1 teaspoon of molasses

for sherbet;

2 glasses of water

2 cups sugar

For the above;

Powdered Pistachios

Making of Künefe

1. First, the künefe syrup is prepared. For sherbet, water and sugar are put in a saucepan and brought to a boil.

2. The syrup is boiled for another 10-15 minutes and the syrup is left to cool.

3. For the künefe, the butter is left to melt over low heat.

4. Set the melted butter aside and wait until it freezes.

5. Add 1 teaspoon of molasses to the slightly frozen butter and mix until it reaches the consistency of pudding.

6. The kadaif is separated by lint.

Then it is cut into 1 cm thick with a knife and divided into two.

7. When we separate it, a piece of oil is spread on the inner surfaces of the greased tray.

The grated cheeses are completely spread over the kadayif.

8. The other kadayif is covered in such a way that there is no space on the cheese. It is cooked by turning the tray on the stove on the lowest heat.

9. When you are sure that the gold is completely browned, the tray is turned upside down on a plate or tray and the inside of the second tray is also oiled so that the other side is cooked.

10. Pour the syrup starting from the edge. Served with peanut butter or milk cream.

Enjoy your meal