

ARABICA



TURKISH-STYLE KÜNEFE



COOKING INSTRUCTIONS

Remove from the freezer 1 hour before baking. Pre-heat oven to 190°C /Gas mark 5.

1. Remove the lid and place the künefe ① in the oven for 30 minutes, or until the pastry topping is a golden brown.
2. Remove the künefe from the oven and pour over $\frac{1}{2}$ - $\frac{3}{4}$ of the orange blossom syrup ② depending on how sweet a tooth you have. Return to the oven for another 5 mins.
3. Remove from the oven, sprinkle over the pistachio topping ③ and serve immediately with a dollop of clotted cream or a scoop of vanilla ice cream.

INGREDIENTS

KÜNEFE: KADAYIF SHREDDED FILO DOUGH [WHEAT FLOUR, WATER, SALT, MAIZE STARCH] - AKAWI CHEESE [COWS' MILK, WATER, SALT, VEGETABLE RENNET] - GHEE [MILK FAT SEPARATED FROM 100% FRESH SWEET CREAM]

ORANGE BLOSSOM SYRUP: SUGAR - WATER - ORANGE BLOSSOM WATER - LEMON JUICE - LEMON PEEL

PISTACHIO TOPPING: PISTACHIO NUTS- ROSE PETALS - CINNAMON

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ALLERGY ADVICE:

Contains gluten, nuts, milk.

See ingredients in **BOLD UNDERLINED**.

STORAGE:

Store the syrup and pistachio topping in a cool, dry place.

Store the Künefe in the freezer and remove 1 hour before cooking.

USE BY:

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HOW CAN I RECYCLE THE PACKAGING ?

Find recycling instructions for all the packaging on our website. Scan **the QR Code** or go to www.arabicalondon.com/recycling-instructions

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