

# Kunafa Cup

## Ingredients

For the Kunafa

- 375g Antoniou Kataifi Pastry
- 1/2 cup Noor Sunflower Oil
- 150g fresh mozzarella, drained, coarsely chopped
- 150g firm mozzarella, grated
- 1/3 cup pistachios, finely chopped

For the Syrup:

- 1 1/2 cups sugar
- 1 1/2 cups water
- 1 tablespoon lemon juice

## Instructions

Prepare the Syrup:

- In a saucepan, combine sugar, water, and lemon juice.
- Bring to a boil, then reduce heat and simmer until the syrup thickens.
- Remove from heat and let it cool completely.

Prepare the Kunafa:

- Preheat your oven to 350°F (175°C).
- Grease a 12-cup muffin tin with Noor Sunflower Oil.
- Separate the kataifi pastry strands and press them into the muffin cups, creating a nest-like shape.
- Drizzle the Noor Sunflower Oil over the kataifi.

- Fill each cup with a mixture of fresh and grated mozzarella.
- Top with more kataifi strands and drizzle with additional Noor Sunflower Oil.

Bake the Kunafa:

- Bake in the preheated oven for 25–30 minutes, or until golden brown.
- Remove from the oven and immediately pour the cooled syrup over the hot kunafa.
- Let it soak for a few minutes.
- Garnish with chopped pistachios and serve warm.

Tips:

- For a more intense flavor, you can add a teaspoon of rose water or orange blossom water to the syrup.
- If you don't have a muffin tin, you can use ramekins or individual baking dishes.
- Adjust the baking time based on your oven.
- Serve the kunafa with a scoop of vanilla ice cream for a delightful dessert.
- Enjoy your delicious Kunafa Cups!