

KNAFEH COOK-ALONG CLASS – PRE-CLASS PREP

Our Chef: Susan Weiss

December 2, 2020

- 1- Purchase all ingredients.
 - You can find kadaifi noodles at Bells Market on 8330 Bustleton Ave in Northeast Philadelphia or 1055 Bustleton Pike, Feasterville-Trevose, PA 19053 OR online via Amazon as vacuum-packed [MERVE Fresh kadaifi Kataifi Taze Kadayif 500gr](#)
 - RSVP by **November 20** and Chef Weiss will buy you kadaifi noodles for pickup at GJC days before the class. Send RSVP to slw6809@comcast.net.
 - You can find orange syrup at Whole Foods in Jenkintown.
- 2- Prepare syrup in advance*
- 3- Measure out ingredients listed on recipe and have in separate small bowls on the counter.
- 4- Have the following ready on the counter before you start the class:
 - 2 medium mixing bowls
 - Measuring cups
 - 2 wood spoons (for stirring syrup etc since metal spoons get too hot)
 - 1 or 2 spatulas
 - Food processor or blender but processor preferred
 - 9-inch pie pan, preferably glass, oiled bottom and sides
 - 2 medium saucepans
 - Large platter with lip or curved edge (not completely flat)
 - Crushed pistachios

***Syrup** (double amount for extra syrup. This is a nice extra treat to serve at table)

1 ½ cups sugar

½ tsp lemon juice

½ tsp orange blossom water (can sub w/orange flavoring)

½ cup water

Combine all ingredients in saucepan and **stir constantly** until it boils (5-8 min). Simmer over low heat for 15 min, continuing to stir constantly until syrup thickens enough to coat spoon. Let cool. You can make this a day ahead and keep in sealed container at room temperature.