

Nunu's Knefi

Ingredients

Crumb and custard

- 1 packet of corn flake crumbs or
- 1 medium packet of corn flakes (come in packet the size of corn flour)
- 600mls of thickened cream
- 1200mls full cream milk
- 200grams of corn flour
- 2 tbls of sugar

Syrup

- 2 cups of sugar
- 1 cup of water
- ½ a lemon
- Rose/orange blossom water if desired

Method – Syrup

- Put the water, sugar and ½ a lemon in a pot and bring to the boil. The let it simmer for about 20 minutes to thicken a little.
- You can add Rose/orange blossom water if desired.
- Take off the heat to cool – but can be served hot.

Method – Crumbs

- If you have gone with the corn flakes them you need to use the rolling pin to break them down so they are little smaller. I have done this in the kitchen whizz also. The corn flakes add crunch to the knefi.
- Put the crumbs in a bowl

- Melt about 125grams of unsalted butter. To be honest I have used salted butter and margarine at times. Use whatever you have in your house.
- Pour the butter over the crumbs and mix through until it is evenly distributed through the crumbs. You know you have enough butter if the crumbs hold together when you squeeze them in your hand.
- Pat half the buttered crumbs in the bottom of your tray to make a nice layer for the custard to be poured on. Put the other half aside for the top of the custard.

Method – Custard

- Pour milk and cream into a saucepan and add the sugar
- Dissolve the corn flour in a separate bowl with water until it is a thick consistency
- Add the corn flour to the pot
- Put the pot on a medium to high heat and stir with a whisk constantly. This will ensure it doesn't stick and burn.
- When the mix comes to the boil it will begin to thicken to a custard consistency. Take it off the heat.
- Pour the custard into your tray and spread evenly.
- Sprinkle the other half of the crumbs over the top of the custard.

Method – Bake

- If you are serving right after you make the knefi then bake for about 20 minutes on around 180 degrees or until the crumbs are golden brown.
- If you are making the knefi in advance and heating from cold it will need longer. It will probably take about an hour on a lower heat. I usual use a knife to test the middle to ensure it is hot enough to serve.