

# Kadaif

Recipe By Kiki Fisher



Cooking and Prep:  55  
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Serves:  12

Contains:     

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian

Source: Whisk by Ami

Magazine

Cuisines: Middle Eastern

Kadaif is a popular Middle Eastern pastry made with a special form of shredded phyllo dough. Kadaif can be purchased at local specialty food stores, but it's quite difficult to work with. A good friend of mine came up with the idea to use thin noodles as a substitute, and it's a great accessible alternative! I like to serve these in individual portions, but for a more practical dessert that can be brought to the table, spread half the noodle mixture in the bottom of the serving dish, top with filling and then place remaining noodles on top. Or you can serve it in a trifle bowl. Divide crunch and filling in thirds and layer them.

## Ingredients (7)

### Crunch

- 1 cup sugar
- 200 grams butter
- 1 (10-oz.) package thin soup egg noodles
- 1/2 cup chopped hazelnuts

## Filling

- 3 cups heavy cream
  - 1 (2.8-oz.) package instant vanilla pudding
  - 3/4 cup milk
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## Start Cooking

### Prepare Kadaif

1. Melt sugar with butter in a skillet over low heat.
2. Add noodles and stir constantly until golden brown, about 20 minutes. (You will see the sugar crumbling and sticking to the noodles after 20 minutes.)
3. Add hazelnuts and stir for five more minutes. Set the noodles aside.
4. In the bowl of an electric mixer, whip heavy cream until stiff.
5. Add in vanilla pudding. Slowly pour in milk, and then mix until combined.
6. To serve individual portions, place some of the noodle mixture in the bottom of the dish. Top with filling, followed by more noodles (as pictured).

### Note:

Can be made up to a couple of days in advance before assembling. Keep crunch and filling refrigerated in separate containers, and assemble right before serving.

### Credits

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