

## Kataifi Tart



COUNTRY  
Egypt



SERVINGS

6

### INGREDIENTS

- 300g (10.6 oz) sugar
- 100g (3.5 oz) melted butter
- 75g (2.6 oz) oil
- 1/2 tsp. fresh squeezed lemon juice
- 1 tsp. vanilla
- 184.5 g (6.5 oz) whipped cream
- 450g (16 oz) Kataifi
- 450g (16 oz.) pistachios (instead of mango)
- 5 mangos, peeled and sliced

TIME TO  
PREPARE



20 minutes

TIME TO  
COOK



45 minutes

### PROCEDURE

Make a syrup by adding 1.5 cups sugar to 1/2 cup water in a pot and bring to boil. Add lemon and vanilla and simmer syrup for 20 minutes, then cool.

Prepare the Kataifi by cutting it into small pieces and mixing it with oil and melted butter.

For Kataifi with mangos, place prepared Kataifi in a single layer in 2 pans and bake for 30 minutes at 350F. Remove the pans from the oven and drizzle cold syrup over each layer. Place sliced mangos and whipped cream over one Kataifi layer, place the second layer on top of the whipped cream mixture. Finish with mangos and whipped cream on top.

For Kataifi with pistachio, recipe as above, but place crushed and ground pistachios between the two prepared Kataifi layers and bake for 30 minutes at 350F. To finish add cold syrup and pistachios on top.  
Enjoy the taste!