



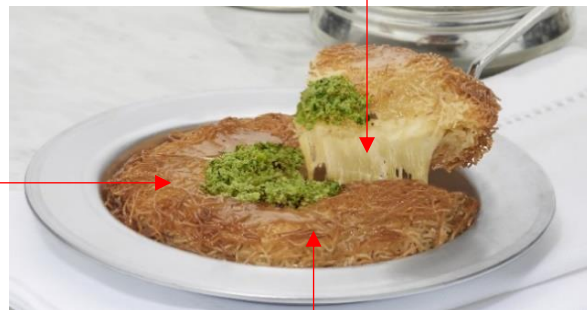
Special Marash Kunefe

Why Marash kunefe?

- FDA Approved
- Halal
- Natural products
- High profit margins
- Frozen, ready to cook
- 100% Handmade
- 100% local butter
- 100% Special Cheese

Special cheese

For our kunefe recipes, we use a special cheese with a delicate and soft texture. Its velvety yet firm consistency makes our kunefe so special and tasty.



Characteristics

- No preservatives
- No food colorant
- No artificial flavour

Let's taste.



Product Group



Classic Pistachio Baklava
ART0002



Classic Walnut Baklava
ART0003



Pistachio Roll – Saray Sarma
ART0004



Walnut Roll – Saray Sarma
ART0005



Double Pistachio Roll
ART0006



Double Walnuts Roll
ART0007



Pistachio Fillo Kadayif
ART0010



Walnut Fillo Kadayif
ART0011



Burma Kadayif Pistachio / Walnuts
ART0008 / ART0009



Pistachio / Walnuts Baklava Carrot Slice
ART0012 / ART0013

Let's taste.



Let's taste.

Kunefe Manual



Crème Glacée et Café Marash Inc 2017
2019 rue Lapierre, LaSalle Québec, H8N 1B1

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131 Jamacha Road El Cajon, CA 92019

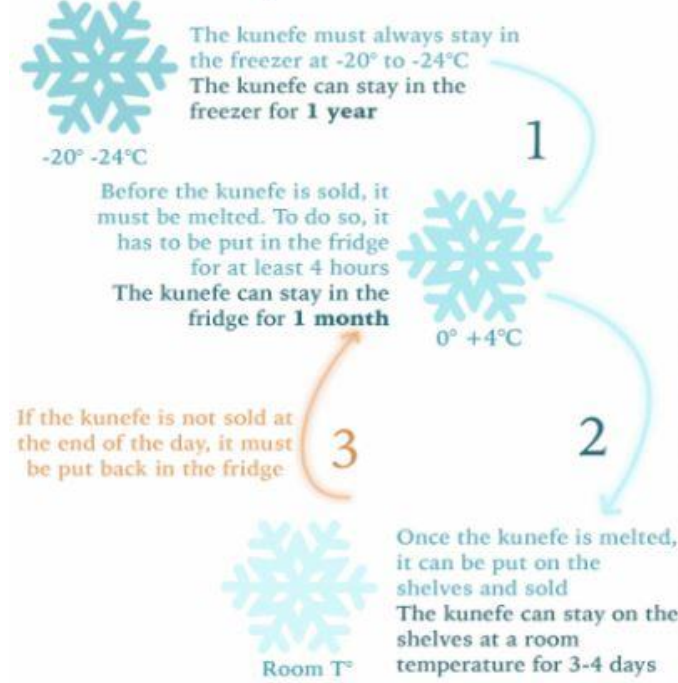
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Kunefe Manual

How it works?

Kunefe Cycle



What not to do

Do not put the baklava with meat products, milk products, onion, garlic and other products that may affect the smell or the taste of the baklava.



Do not put plastic on the plate of Kunefe once it is taken out of the fridge.



Do not put direct artificial or natural light on the Kunefe it may affect the colour of it.



Let's taste.



Take the Kunefe out of the freezer.



The Kunefe is packed in a plastic wrap.



Remove it and put into the metallic mould provided.



The kunefe perfectly fits in the metallic mould.



Warm the Kunefe for 90 seconds.



Verify that it is soft enough. The spatula should penetrate a little bit in the Kunefe.



Turn on the stove to medium-low heat.



Make sure the fire is not too strong and put Kunefe on the stove.



Go around with the spatula to avoid burning the sides.

Pay attention to this step as it may result in burning the Kunefe.



Wait until it become of a golden-brown colour (This step should take 2-3 minutes)

Let's taste.



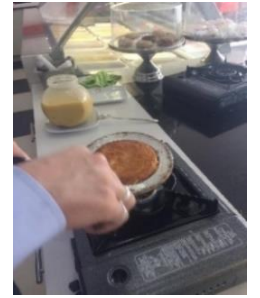
Flip the Kunefe to the other side and wait another 2-3 minutes.



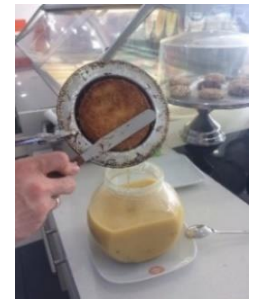
Once both sides are of a golden-brown colour, the dessert can be removed from the stove.



One ladle of syrup is required for one Kunefe.



The other side should also be of a golden brown colour.



Remove the excess of butter.



Put the syrup all around the kunefe so each corner gets juicy.



Put the Kunefe on a plate.



Sprinkle pistachios on top of the dessert.



The Kunefe can be served with a scoop of regular ice cream or with a slice of the Turkish Kesme Dondurma.



Let's taste.

Thank You