

Palestinians in Gaza have been living under an illegal Israeli blockade since 2007. The Israeli authority's system of apartheid has fragmented Palestinian families, isolated Gaza from the rest of the occupied territories and the rest of the world. Beneath the headlines of war, destruction, and suffering is one of Palestinian resistance to Israeli occupation. Cooking is a medium of this resistance, used as a powerful celebration of Palestinian identity and culture.



Knafeh

by Abu Julia

Ingredients

500G Knafeh pastry
(you can buy this from
your nearest Turkish shop
if it's not available in
your local supermarket)

500G Mozzarella cheese
or Akkawi Cheese

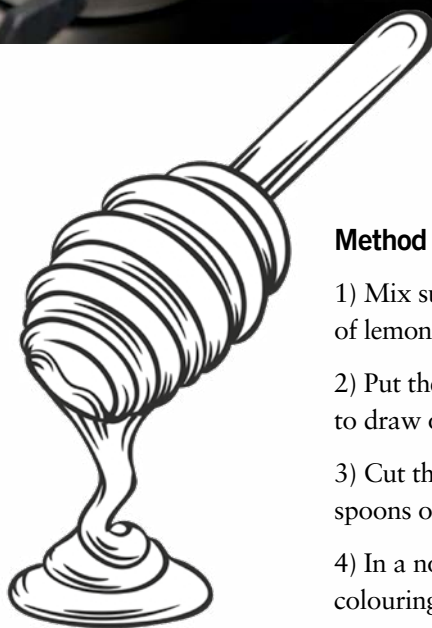
300G Sugar

200G Water

50G Ghee

50G Pistachios

Food Colouring (optional)



Method

- 1) Mix sugar with water and boil for 10 minutes, then add ten drops of lemon juice. Boil for two more minutes and let it cool completely.
- 2) Put the cheese in a bowl and add cold water. Leave for 30 minutes to draw out most of the salt.
- 3) Cut the pastry into small pieces, add two spoons of ghee and three spoons of the cool sugar syrup and run it through with your hands.
- 4) In a non-stick tray, add a spoonful of ghee and a pinch of food colouring (optional), distribute with your hand, and lay down the pastry mix. Press firmly.
- 5) Drain the cheese and let it dry if possible, then sprinkle over the pastry.
- 6) Put in the oven for 10 minutes at 180 C distributed heat. Then take it to the stove to cook from the bottom and give it a crunch. You should make sure the fire is not in the centre but to the side of the tray. Otherwise, it will burn. And don't worry - the heat will reach the centre and it will be cooked evenly throughout.
- 7) After 7-10 minutes or after checking if it develops a colour, cover it with a lid or another tray for 5 minutes, then flip it into a tray and add sugar syrup and crushed pistachios.

