

## Warbat



## INGREDIENTS

- ✔ 500 grams Kollaj (Baklava) pastry
- ✔ ¼ cup melted ghee
- ✔ ¼ cup melted butter
- ✔ 500 grams Nutella® for filling

## For decoration:

- ✔ Sugar syrup (according to taste)
- ✔ Ground pistachio



DIFF



PORT



INGR

40  
MIN

## STEP 1

Heat the oven to 180°C.

---

## STEP 2

In a bowl, mix the melted ghee and melted butter. Using a pastry brush, cover a pastry sheet completely with melted butter and margarine. Cover with another sheet, then brush and repeat until you use up all of the pastry. Cut the pastry into 16 x 16 cm squares.

---

## STEP 3

Put a tablespoon of Nutella® in the centre of each square and fold it into a triangle. Bake in a shallow pan until the pastry is golden.

---

## STEP 4

Remove from the oven and let it cool completely before handling because the filling will be very hot. Sprinkle with the ground pistachio and sugar syrup before serving.