

RECIPE

Shredded Pistachio Nutella® Ghoraiba

Easy

1 h 0 min



INGREDIENTS

for 6 portions

2 cups dark rye flour

1 cup grinded pistachios

1 tbsp grinded cardamom

¼ tsp salt

¼ tsp baking powder

200 grams butter (at room temperature)

2 spoons margarine

½ cup icing sugar

3 tbsp Nutella® (for decoration)

Grinded pistachios (for decoration)

1 large oven tray or 2 smaller oven trays with parchment paper



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

METHOD

1

Mix the butter and sugar in a deep bowl using an electric mixer at a medium speed for about 3 minutes or until creamy.

2

In a separate bowl, mix the grinded pistachios, baking powder, salt and cardamom and add to the butter and sugar mix. Mix for approx. 2 minutes or until it is one chunk of dough.

3

Cover the dough and place in fridge for a ½ hour.

4

Cut out pieces of the dough and roll into small balls and gently press in the middle to form a small hole.

5

Pre-heat oven for 10 minutes at 150°C

6

Bake in the oven for 10-12 minutes.

7

Leave to cool in tray.

8

Use confectionary bag to decorate with Nutella® in the middle and sprinkle grinded pistachios on top.