

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.