

RECIPE

Walnut Maamoul with Nutella®

Easy

1 h 30 min



INGREDIENTS

for 30 biscuits

2 tbsp Nutella®

1 cup multi-purpose flour

½ cup semolina

1 tbsp powdered milk

1 tbsp icing sugar

¼ tsp mahleb

A pinch of salt

100g butter (at room temp.)

1 tbsp (or more depending on absorbency of flour) of rosewater

Filling:

1 cup coarsely chopped pecans

1 cup finely chopped walnuts (using blender)

1 tsp cinnamon powder

2 tbsp honey



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

METHOD

1

Mix semolina, flour, milk, sugar, mahleb, salt evenly.

2

Knead the melted butter into the mixture until it becomes grainy.

3

Add rosewater and continue kneading until it is 1 lump.

4

Cover and set aside for 15 minutes.

5

In the meantime, place pecans, walnuts, cinnamon and honey in a bowl and mix.

6

Place parchment paper on the oven tray.

7

Take a small piece of dough and shape into a ball.

8

Press it flat in between your palms until it is about ¼ of an inch thick.

9

Place filling in the middle and seal the dough properly.

10

Bake in the oven at 170°C for about 10 minutes or until dough turns red-ish.

11

Sprinkle with icing sugar and decorate with Nutella® and chopped walnuts.

12

Serve and enjoy!