

RECIPE

Warbat

Easy

40 min



INGREDIENTS

for 6 portions

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



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

METHOD

- 1** | Heat the oven to 180°C.
- 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.
- 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.
- 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.