

RECIPE

Kleichea

Medium

2 h 0 min



INGREDIENTS

for 10-12 portions

180 gram whole wheat pastry flour

¼ tsp salt

¼ tsp ground cumin

¼ tsp ground cardamom (see notes below)

120ml warmed milk

½ tsp sugar

1 tsp dried instant yeast

6 tbsp coconut oil, melted

Filling:

140g dried dates (weight without stones, pieces is fine)

½ tsp ground cardamom

½ tsp ground fennel seeds

½ tbsp coconut oil

3 tbsp water(approx)

150g Nutella®

For decoration:

Date



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

METHOD

- 1 Mix together the flour, salt, cumin and cardamom.
- 2 Add the sugar and yeast to the warm milk, stir and leave it for around 5 minutes to activate.
- 3 Once activated, add the milk mixture along with the melted coconut oil to the flour mixture. Stir well then tip on to a surface and knead for a couple of minutes. It will feel a little greasy, so don't worry. Put the dough in a bowl, cover and leave to rise in a draught-free place for approx 30min.
- 4 Next, make the filling. Put the dates, cardamom, fennel seeds and coconut oil in a small pan and warm over medium-low heat until the dates soften and the mixture starts to stick together in a ball. Add some water to thin it to a jam-like consistency a tablespoon at a time, as it will depend on how soft the dates were.
- 5 Preheat the oven to 350F/175C.
- 6 Place a layer of cling wrap/film or parchment on your work surface and line a baking tray with a cookie sheet or parchment.
- 7 Tip the dough on the lined surface and roll the dough in to a rectangle, around 1 ½ times as long as it is wide and approx ¼in/6mm thick.
- 8 Dab the date filling on top and spread all over the dough, leaving a strip without any on the two shorter ends.
- 9 Lifting up the cling wrap/film or parchment to help you, roll from one of the short ends and form a roll. Finish by having the other end on the bottom so it seals together.
- 10 Using a serrated knife, carefully cut the roll into slices, either approx 1in/2.5cm thick or thinner, as you prefer. Carefully transfer the slices to the baking sheet, standing on end if thicker, squashing slightly, or lying flat if thinner.
- 11 Bake for approx 15min until lightly brown.
- 12 Wait until cold and use piping bag to pipe Nutella® on top, decorating with sliced date.