

RECIPE

Kaak

Medium

2 h 0 min



INGREDIENTS

for 10 portions

450g flour

Pinch of salt-approximately 1/8 tsp

1 tbsp granulated sugar

1/2 tbsp cinnamon

3 tbsp toasted sesame seeds (optional but highly recommended)

1/2 tsp dry yeast

150g ghee-room temperature and not melted

50g warm water

1 tbsp ghee or butter

1 tbsp flour

1 tsp sesame seeds

40g honey

75g pistachios, coarsely ground

200g Nutella®

For decoration:

Powdered sugar



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

METHOD

1

In a mixing bowl, add flour, salt, sugar, yeast, cinnamon and sesame seeds.

2

Add ghee (room temperature and not melted) and mix until completely incorporated.

3

Add water and continue mixing until you get nice consistent dough.

4

Cover and let it rest for an hour.

5

Meanwhile, let's prepare the filling. In a small pot over medium heat add ghee/butter, then add flour. Mix until flour turns golden brown.

6

Remove from heat, add sesame and honey while mixing well and return mixture to low heat until it thickens.

7

Remove from heat, add pistachios and mix well. Let it cool down for 10 minutes then form in to 20 small balls.

8

After an hour has passed, divide the dough equally into 20 balls, of approximately 40 grams each.

9

Place dough balls on a plate and cover with plastic wrap.

10

Now we'll start shaping the Kaak. Take a ball of the dough and mold it with a Kaak mold. Press lightly in to the mold or shape using a fork.

11

Place cookies on a parchment lined cookie sheet and bake in a 350F oven for 20-25 minutes or until the bottom is golden brown.

12

Let cool on a wire rack.

13

Take Kaak, spread Nutella® on top and garnish with pistachio.