

RECIPE

Baseema Balls with Nutella®

Easy

20 min



INGREDIENTS

12 pax serving / 1 piece per person

1 cup semolina

1/2 cup finely ground coconut

1/4 cup sugar

2 tablespoons ghee

2 tablespoons milk

1 tablespoon glucose honey

180g Nutella® (15g per person)

Fresh fruits 2g (total 24g)

Half nuts 0.7g (total 8.4g)

Harissa Syrup:

1/2 cup of sugar

1/2 cup of water

1/4 of a lemon



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

METHOD

- 1 Bring the sugar and water for the syrup into a boil, then raise it and let it cool.
- 2 Mix semolina, coconut and half a cup of sugar together.
- 3 Mix glucose honey, milk and ghee together, heat them a little, and then stir with the previous semolina mixture.
- 4 Place final mix in small silicone moulds and into the oven at a temperature of 170 degrees for 15 minutes.
- 5 Add the syrup on the harissa immediately and leave it to cool.
- 6 Add Nutella[®] and some nuts between every 2 ghribates.
- 7 Garnish with Nutella[®] and nuts.