

RECIPE

Konafa by Nutella®

Medium

25 min



INGREDIENTS

FOR 6-8 SERVINGS

FOR THE KONAFA:

500 g konafa dough

Corn oil

1 tbsp. of Nutella® per konafa

FOR THE DECORATION:

Sugar syrup

Crushed pistachio

Candied blossoms



To enjoy this delicious recipe, 1 tablespoon of Nutella® per person is all you need!

METHOD



1

Heat corn oil (approx. 1.5 cm deep) in a large pan on medium heat.



2

Place a circular cookie cutter (approx. 9 cm across) over a flat spoon and fill with konafa dough. Insert the spoon and cookie cutter in the oil until the konafa turns a golden color.



3

Flip over and cook until golden on both sides. Repeat these steps with the remaining quantity.



4

Put the discs on a paper towel to remove any excess oil. Let them cool down completely.



5

Use a baking pipe to pump some Nutella® spread on one half of the discs, then cover with the other discs.



6

Sprinkle ground pistachio and sugar syrup over your creation, then garnish with a candied flower.

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