

RECIPE

Walnut Maamoul with Nutella®

Hard

30 Portions

1 h 30 min



INGREDIENTS FOR 30 PORTIONS

2 tbsp Nutella

1 cup multi-purpose flour

½ cup semolina

1 tbsp powdered milk

1 tbsp icing sugar

¼ tsp mahleb

A pinch of salt

100g butter (at room temp.)

1 tbsp (or more depending on absorpency of flour) of
rosewater

Filling:

1 cup coarsely chopped pecans

1 cup finely chopped walnuts (using blender)

1 tsp cinnamon powder

2 tbsp honey



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

STEPS

- 1 Mix semolina, flour, milk, sugar, mahleb, salt evenly.
- 2 Knead the melted butter into the mixture until it becomes grainy.
- 3 Add rosewater and continue kneading until it is 1 lump.
- 4 Cover and set aside for 15 minutes.
- 5 In the meantime, place pecans, walnuts, cinnamon and honey in a bowl and mix.
- 6 Place parchment paper on the oven tray.
- 7 Take a small piece of dough and shape into a ball.
- 8 Press it flat in between your palms until it is about ¼ of an inch thick.
- 9 Place filling in the middle and seal the dough properly.
- 10 Bake in the oven at 170°C for about 10 minutes or until dough turns red-ish.
- 11 Sprinkle with icing sugar and decorate with Nutella® and chopped walnuts.
- 12 Serve and enjoy!

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#nutellarecipe**