

RECIPE

# Shredded Pistachio Nutella® Ghoraiba

Medium

6 Portions

1 h 0 min



## INGREDIENTS FOR 6 PORTIONS

2 cups dark rye flour

1 cup grinded pistachios

1 tbsp grinded cardamom

¼ tsp salt

¼ tsp baking powder

200 grams butter (at room temperature)

2 spoons margarine

½ cup icing sugar

3 tbsp Nutella® (for decoration)

Grinded pistachios (for decoration)

1 large oven tray or 2 smaller oven trays with  
parchment paper



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

## STEPS

- 1 Mix the butter and sugar in a deep bowl using an electric mixer at a medium speed for about 3 minutes or until creamy.
- 2 In a separate bowl, mix the grinded pistachios, baking powder, salt and cardamom and add to the butter and sugar mix. Mix for approx. 2 minutes or until it is one chunk of dough.
- 3 Cover the dough and place in fridge for a ½ hour.
- 4 Cut out pieces of the dough and roll into small balls and gently press in the middle to form a small hole.
- 5 Pre-heat oven for 10 minutes at 150°C
- 6 Bake in the oven for 10-12 minutes.
- 7 Leave to cool in tray.
- 8 Use confectionary bag to decorate with Nutella® in the middle and sprinkle grinded pistachios on top.

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