

RECIPE

# Qatayef with Nutella®

Easy

25 min



## INGREDIENTS FOR 6 PORTIONS

2 cups flour

 $\frac{1}{2}$  cup fine semolina

1 tablespoon baking powder

2 cups water

1 teaspoon blossom water

**For the filling:**

750 grams Nutella®

**For decoration:**

Sugar syrup (according to taste)

Ground pistachio

Candied blossom



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

## STEPS

- 1** | In a bowl, mix the flour, semolina, baking powder, water and blossom water with an electric mixer for 2 minutes. Leave the batter to rest for 30 minutes.
- 2** | Using a heavy-based pan or griddle, pour a little batter on the hot surface until you get a circle of the size you want. Wait a few seconds until the base of the dough is golden and remove from the heat.
- 3** | Leave the qatayef to cool completely.
- 4** | Press the sides of each piece together firmly from the centre downwards and then fill the cavities with Nutella®.
- 5** | Sprinkle with the ground pistachio and sugar syrup, and decorate with the candied blossom before serving.

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