

Chocolate Kunafa with Pistachios

Indulge in the luxurious fusion of rich chocolate and crispy kunafa, topped with crunchy pistachios. This decadent dessert brings a taste of Dubai to your home kitchen, perfect for a sweet treat or special occasion.


35 min

Total time

Medium

Difficulty

450

kcal / serving

Ingredients

- 50g kunafa noodles
- 30g unsalted butter, melted
- 50g dark chocolate, chopped
- 1 tbsp heavy cream
- 10g pistachios, chopped
- 1 tbsp sugar
- A pinch of salt

Steps

- 1 Preheat the oven to 180°C (350°F).
- 2 In a bowl, combine the kunafa noodles and melted butter, mixing until well-coated.
- 3 Spread half of the kunafa mixture evenly in a small baking dish, pressing down firmly.
- 4 In a saucepan, melt the dark chocolate and heavy cream together over low heat until smooth.
- 5 Pour the chocolate mixture over the kunafa layer in the dish, spreading it evenly.
- 6 Top with the remaining kunafa mixture, pressing down gently.
- 7 Sprinkle the sugar and a pinch of salt over the top.
- 8 Bake in the preheated oven for 20-25 minutes, or until golden brown.
- 9 Remove from the oven, let cool slightly, then sprinkle with chopped pistachios before serving.