Pistachio Kunafa Chocolate Bar



RECIPE

Pistachio Kunafa Chocolate Bar

A unique twist on the viral pistachio kunafa chocolate, with the smooth richness of Galaxy!

- Prep Time: 30 minutes
- Cooling Time: 30 minutes

- Ingredients: 4 items
- Makes: 12 servings

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Ingredients

- 1 ¼ cups (300g) pistachio praline
- 3 cups (150g) kunafa dough
- 1 ½ tbsp (20g) melted butter
- 3x Galaxy chocolate 80g

How To Prepare

1. Shred the kunafa dough with your fingers into small pieces.
2. Melt the butter over medium heat. Add the kunafa dough and stir for a few minutes until golden and crispy. Remove from heat and let it cool slightly.
3. Once the kunafa mixture has cooled, mix in the pistachio praline until well combined.
4. Melt Galaxy chocolate using a double boiler or microwave. Then pour it into silicone molds, ensuring the edges are evenly coated.
5. Refrigerate the molds for 5 minutes until the chocolate hardens.
6. Once chocolate has set, evenly distribute the kunafa mixture into each mold.
7. Pour melted chocolate over the top to fully cover the kunafa.
8. Place the molds back in the refrigerator for about 30 minutes, or until the chocolate is completely set.
9. Once set, carefully remove the bars from the molds. Drizzle melted chocolate on top and sprinkle with crushed pistachios.
10. For extra crispy and golden pieces, freeze the kunafa dough before using it.

More Recipes Like This



[Chocolate Pretzel Hugs]

Cooking time

0 minutes

Ingredients

4 items



Chocolate Moonphase Cookies

Cooking time

15 minutes

Ingredients

11 items



Chocolate Cookie Ice Cream Sandwich

Cooking time

10 minutes

Ingredients

12 items

Pistachio Kunafa Brownies

Cooking time

20 minutes

Ingredients

12 items

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https://www.galaxychocolate.com/mena/recipes/pistachio-kunafa-chocolate-bar