

Pistachio Kunafa Brownies



RECIPE

Pistachio Kunafa Brownies

Fudgy brownies layered with crispy kunafa and pistachios for a uniquely indulgent dessert.

- Prep Time: 30 minutes
- Cook Time: 20 minutes

- Ingredients: 12 items
- Makes: 8 servings

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Ingredients

For the brownie

- 2/3 cup (160g) butter
- 3/4 cup (180g) brown sugar
- 3 eggs
- 3/4 cup (110g) flour
- 1/3 cup (100 ml) 30% heavy cream
- A pinch of salt
- Galaxy chocolate (270g)

For the kunafa

- 1 ¼ cups (300g) pistachio praline paste
- 3 cups (150g) kunafa dough, finely shredded
- 1 ½ tbsp (20g) melted butter

For the coating

- 1/4 cup (50g) cocoa butter
- 2 tsp (10 ml) neutral oil
- 1/4 cup (40g) crushed pistachios
- 3x Galaxy chocolate 80g

How To Prepare

1. Preheat oven to 180°C.
2. Melt chocolate with butter using a double boiler or microwave until smooth.
3. In a bowl, whisk eggs with brown sugar until the mixture becomes light and fluffy.
4. Gently fold melted chocolate into the mixture.
5. Stir in the cream, then add the sifted flour and a pinch of salt. Mix until combined.
6. Pour the batter into a rectangular pan lined with parchment paper. Then, bake for 20 minutes.
7. Let cool completely before removing from the pan.
8. Shred the kunafa with your fingers. In a pan, toast it with melted butter over medium heat, stirring occasionally, until golden.
9. Remove from the heat and mix in the pistachio praline paste until evenly coated.
10. Spread a generous layer of kunafa over the brownie once cooled.
11. Cut the brownie into equal rectangles using a knife.
12. Melt Galaxy chocolate with cocoa butter. Stir until smooth. Add neutral oil and crushed pistachios, then mix well.
13. Spoon the coating over each rectangle and let it set at room temperature.
14. For soft, fudgy brownies, bake 3–4 minutes less and remove them while the center is slightly jiggly.

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 Chocolate Bar

Cooking time

30 minutes

Ingredients

4 items

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