

## **Viral Dubai Chocolate Cookies**

### **Ingredients**

*For the crunchy pistachio filling:*

- 75 grams kataifi pastry (shredded phyllo dough), fresh or thawed from frozen
- 30 grams unsalted butter
- 150 grams smooth pistachio paste or cream
- 15 grams tahini (optional, for depth of flavour)

*For the cookie dough:*

- 175 grams unsalted butter, softened
- 150 grams light brown sugar, packed
- 100 grams caster sugar
- 1 large egg
- 1 large egg yolk
- 2 teaspoons vanilla extract
- 300 grams plain flour
- 1/2 teaspoon bicarbonate of soda
- 1/2 teaspoon salt
- 200 grams milk chocolate chips or chunks

### **Preparation time**

- Active time: 40 minutes
- Inactive time (chilling): 1 hour 30 minutes

### **Utensils needed**

- Large frying pan
- Spatula
- Mixing bowls
- Electric mixer or stand mixer
- Sieve
- Ice cream scoop (optional, for uniform cookies)
- Baking sheets
- Baking paper

### **Preparation instructions**

1. **Prepare the crunchy pistachio filling:** If the kataifi pastry is in a block, use your hands to separate and fluff the strands. Use scissors or a knife to chop them into smaller pieces (about 1-2 cm).
2. Melt 30 grams of butter in a large frying pan over medium heat. Add the chopped kataifi and toast, stirring frequently, until it is golden brown and crispy all over. This may take 8-10 minutes.
3. Transfer the toasted kataifi to a bowl. Add the pistachio paste and optional tahini. Mix until all the kataifi strands are evenly coated. Set aside to cool completely.
4. Once cool, roll the filling into small balls, about 15 grams each (or about 2 teaspoons). Place them on a plate lined with baking paper and freeze for at least 30 minutes until firm.
5. **Make the cookie dough:** In a large bowl, cream the softened 175 grams of butter with the light brown sugar and caster sugar using an electric mixer until light and fluffy.
6. Beat in the egg, egg yolk, and vanilla extract until well combined.
7. In a separate bowl, sift together the plain flour, bicarbonate of soda, and salt.
8. Gradually add the dry ingredients to the wet ingredients, mixing on a low speed until just combined. Do not overmix. Fold in the chocolate chips.
9. **Assemble the cookies:** Take a portion of cookie dough (about 50-60 grams, or a large ice cream scoop's worth) and flatten it in the palm of your hand.
10. Place one of the frozen pistachio filling balls in the centre. Carefully wrap the cookie dough around the filling, ensuring it is completely sealed. Roll it into a smooth ball.
11. Place the cookie dough balls on a baking sheet lined with baking paper. Chill in the refrigerator for at least 1 hour.
12. **Bake the cookies:** Preheat your oven to 180°C (160°C Fan). Arrange the chilled cookie dough balls on a baking sheet, leaving ample space between them to spread.
13. Bake for 12-15 minutes, or until the edges are golden brown but the centres are still soft.
14. Let the cookies cool on the baking sheet for 10 minutes before transferring them to a wire rack to cool further. They are best served warm.

### Number of servings

- Approximately 14-16 cookies

### Nutritional information (per serving)

- Calories: Approximately 350-400 kcal
- Fat: 20-25g

- Carbohydrates: 35-40g
- Protein: 4-6g
- Sugar: 20-25g

*(Note: Nutritional information is an estimate and can vary based on the specific brands of pistachio paste, chocolate, and final cookie size.)*

#### **Allergen information**

- Contains: **Wheat (Gluten), Milk, Eggs, Nuts (Pistachios).**
- If using tahini, it also contains: **Sesame.**
- May contain: **Soya** (check chocolate chip ingredients).