



COOKING PASSION SINCE 1877

Diwali - Nankhatai



Serves: 18

INGREDIENTS

150g **plain flour**
40g **gram flour**
20g fine **semolina**
70g icing sugar
pinch of salt
1 tsp ground cardamom
110g **ghee**
10 **pistachios**, finely chopped

ALL ALLERGENS ARE MARKED IN BOLD

PREPARATION

Place the flours, semolina, sugar, salt and cardamom in a mixing bowl and combine it with a spoon. To this add the ghee and with your hands bring the dough together. Knead it for a few seconds.

Line a couple of baking trays with baking parchment and preheat the oven to 160 C.

Take 1 tbsp of the dough in your hands and shape it into a small ball and place these balls 2 inches apart on the baking tray. Very gently press your thumb in the middle of the ball and then put a few pieces of pistachios in there.

Bake these for 15-20 minutes until lightly golden. Remove them from the oven and place them on a cooling rack, which will make these cookies crispy once they cool down.

Once cool store them in an airtight box for 3-4 days.