



# Walnut Chocolate and Turkish Delight Wafer Rolls

**30 minutes**

Hands on

**8**

Portion(s)

**2**

Difficulty



## Ingredients

- 30 g walnuts, ground
- 100 g Turkish delights, cut into 4-5 mm cubes
- 2 phyllo dough sheets
- 2 tablespoon(s) milk, fat-free
- 60 g chocolate couverture, finely chopped
- 1 teaspoon(s) icing sugar
- 8 tablespoon(s) strained yogurt, 2% fat, for serving

## Διατροφικός πίνακας

Nutrition information per portion

364 Calories (kcal)	21.4 Total Fat (g)	8.0 Saturated Fat (g)	31.9 Total Carbs (g)
18%	31%	40%	12%
13.7 Sugars (g)	9.4 Protein (g)	2.7 Fibre (g)	0.37 Sodium (g)
15%	19%	11%	6%

## Method

A great way to use any leftover Turkish delight or chocolates...which make an amazingly delicious combination!!

- Preheat oven to 200\* C (390\* F) Fan.
- Line a baking pan with parchment paper.
- Mix the walnuts, Turkish delight and chocolate in a bowl and set aside.
- Cut each sheet of phyllo dough into 4 equal parts. Brush with some milk.
- Add 1/8 of the filling along the length of the phyllo, leaving 3 cm empty on each side.
- Roll the phyllo over the filling and carefully twist the two ends to seal and create a rolled wafer.
- Repeat the same process with the remaining phyllo sheets and filling, making 8 rolled wafers total.
- Transfer to baking pan and drizzle with some olive oil.
- Bake for 12-15 minutes, until golden and crunchy.
- Dust with icing sugar and serve with yogurt.