



Walnut and Hazelnut Chocolate Praline Wafer Rolls

30 minutes

Hands on

24

Portion(s)

2

Difficulty



Method

For the aromatic sugar:

- In a plate, combine the sugar and ground cinnamon with a spoon and set aside until needed.

For the rolled wafers:

- Preheat oven to 180* C (350* F) Fan.
- Use the handle of a wooden spoon to help you make 24 cylinders out of sheets of aluminum foil. The cylinders should be 7-8 cm in length.
- Drizzle a sheet of phyllo dough with melted butter. Do not brush or touch the sheet with your brush. Cover with another sheet of phyllo dough and drizzle with melted butter.
- Use a sharp knife to cut the sheets into 12 strips, 7-8 cm in width.
- Place an aluminum foil cylinder at the bottom of each phyllo strip. Roll it around the aluminum cylinder. You are making wafers that you can fill easily later on.
- Drizzle with melted butter again and roll in aromatic sugar to coat.
- Transfer to a baking sheet lined with parchment paper.
- Bake for 9-10 minutes, until golden brown and crunchy.
- Remove from oven and allow to cool.
- Repeat process for the remaining 2 sheets of phyllo dough.
- While the second batch is baking, prepare the filling.

For the filling:

- Combine the hazelnut chocolate praline sauce with the crushed walnuts.
- Transfer to a piping bag.
- When the rolled wafers are cool enough to handle, remove the aluminum foil. Insert the piping tube into each wafer and fill.

Ingredients

- 80 g butter, melted
- 4 phyllo dough sheets

For the filling

- 160 g [Akis' chocolate hazelnut spread](#)
- 100 g walnuts, crushed

For the aromatic sugar

- 80 g granulated sugar
- 1/2 teaspoon(s) cinnamon, ground

Διατροφικός πίνακας

Nutrition information per portion

251 Calories (kcal)	16.3 Total Fat (g)	8.0 Saturated Fat (g)	22.2 Total Carbs (g)
13%	23%	40%	9%
7.4 Sugars (g)	3.2 Protein (g)	1.2 Fibre (g)	0.2 Sodium (g)
8%	6%	5%	3%