

RECIPE

Karipap by Nutella®

Hard

30 min



INGREDIENTS

for 6 servings

- 1 egg
- 6 slices of white bread
- 10 g hazelnuts
- 1 red apple
- Powdered sugar
- Cooking oil
- 1 tbsp. of Nutella® per karipap



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

METHOD



1

On a flat surface, cut 6 pieces of white bread into squares while cutting away the crust. Flatten bread slices with rolling pin. Set aside.

Slice peeled apple into tiny cubes and soak them with lemon juice and water.

Cut circles out of the flatten bread with a round cookie cutter and put the apple cubes and hazelnuts in the middle of the bread slices.



2

Apply egg wash on the edges of the mold, fold the karipap and pleat the edges together using your thumb until its totally sealed.

Heat up oil in a pan on medium heat, cook the karipap until they are golden brown on both sides.

**3**

Serve them on a plate and drizzle Nutella® on top.

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