

Must and raisin sweet bread with NUTELLA®



INGREDIENTS for 10 portions



- ✔ 500 g Plain flour
- ✔ 250 g Must
- ✔ 50 g Water
- ✔ 30 g Butter
- ✔ 13 g Brewer's yeast
- ✔ 50 g Granulated sugar
- ✔ 85 g Raisins
- ✔ Sweet white wine to taste
- ✔ 2 g Anise liqueur
- ✔ 10 g Salt
- ✔ 150 g Nutella® (15 g/portion)



STEP 1

Put the raisins to soak in warm water for 10 minutes, drain them thoroughly and put them back to soak in the sweet wine, ensuring they are completely covered. Put the flour and sugar in a pile on the pastry board. Combine the must, water, anise liqueur and brewer's yeast in a jug, mix thoroughly and gradually pour the mixture into the centre of the pile of flour and sugar, continuing to mix.



STEP 2

Thoroughly mix it together to create a smooth, homogenous dough, then mix in the soft butter in small pieces and once the fat has been absorbed, then add the salt. Drain the raisins and add them to the bread, forcefully mix them together, then put the whole dough to rise for about 2 hours. After this time has passed, shape it into a loaf, trying not to overwork the dough, to avoid losing the rising that it has just done. Then leave it to rise again until it doubles in volume: this takes at least 5 hours.



STEP 3

Brush the surface with whisked egg and cook in a pre-heated fan oven set to 160°C for approximately 35 minutes.



STEP 4

Use a wooden stick, check it is cooked and extend cooking time if necessary. Serve the bread in slices each spread with 15 g of Nutella®.