

RECIPE

# Harcha

Medium

1 h 0 min



## INGREDIENTS

for 10-12 portions

600g fine semolina

4 tbsp sugar

2 tsp baking powder

1 tsp salt

150g melted butter

150g milk

400g Nutella®

A bit of extra semolina for sprinkling on your work surface

**For decoration:**

Nuts

Berries

Banana



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

## METHOD

- 1 In a mixing bowl, combine the semolina, sugar, baking powder and salt.
- 2 Mix in the butter with a wooden spoon until the mixture gets a sort of sandy texture, when the semolina has absorbed the butter and is uniformly moistened. If you find it too difficult to combine with a spoon, feel free to use your hands.
- 3 Add the milk, stirring well to get a smooth dough and then form it into a large mound.
- 4 Let the dough rest for about 5 minutes to absorb the milk. If you find the dough to be excessively dry or crumbly, add a bit more milk at this point, just enough so that it holds together.
- 5 Heat a non-stick pan over medium.
- 6 While the pan is heating, sprinkle a bit of semolina over a large piece of parchment paper and press the dough with your hands into a flat sheet just over ¼ inch thick.
- 7 Cut out the biscuits using a large glass or cookie cutter, aprox. 3" in diameter. If you have a round cookie cutter in that size, you can press the dough into the cookie cutter from the top to form each Harcha rather than cutting them from a sheet of dough.
- 8 Once the Harcha are formed, gently set them in the pan and cook for 5 minutes on each side.
- 9 After 5 minutes, the surface of the cooked side should be golden.
- 10 Spread the Nutella® in one layer and you can garnish it with nuts, berries or banana as you prefer.