

RECIPE

# Msemmen

Medium

2 h 0 min



## INGREDIENTS

for 6-8 portions

500g white flour, all purpose or bread

75g fine semolina

2 tsp sugar

2 tsp salt

1/4 tsp dry yeast (less in very warm weather)

200g warm water (not hot)

150g vegetable oil or more if needed

50g very soft unsalted butter

200g Nutella®

### Decoration

200g dry fruits



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

## METHOD

- 1 Mix the dry ingredients in a large bowl. Add the water and combine to make a dough.
- 2 Knead the dough by hand (or with a mixer and dough hook) until it becomes very smooth, soft and elastic but not sticky. Adjust water or flour as necessary to achieve that texture.
- 3 Divide the dough in to balls the size of small plums. Be sure the top and sides of the balls are smooth. Transfer the balls of dough on an oiled tray, cover loosely with plastic and leave to rest for 10 to 15 minutes.
- 4 While the dough is resting, set up a work area. You'll need a large flat surface for spreading and folding the dough. Set out bowls of vegetable oil, semolina and very soft butter. Set your griddle or large frying pan on the stove, ready to heat up.
- 5 Generously oil your work surface and your hands. Dip a ball of dough in the oil and place it in the center of your work space.
- 6 Using a light touch and quick sweeping motion from the center outward, gently spread the dough into a paper-thin, roughly shaped circle. Oil your hands as often as needed so that they slide easily over the dough.
- 7 Dot the flattened dough with butter and sprinkle with semolina.
- 8 Fold the dough into thirds like a letter to form an elongated rectangle. Dot again with butter, sprinkle with semolina, and fold again into thirds to form a square.
- 9 Transfer the folded dough to the oiled tray and repeat with the remaining balls of dough. Keep track of the order in which you folded the squares.
- 10 Heat your griddle or frying pan over medium heat until quite hot. Starting with the first Msemen you folded, take a square of dough and place on your oiled work surface. Oil your hands and pat the dough firmly to flatten it to double its original size.
- 11 Transfer the flattened square to the hot griddle and cook, turning several times, until cooked through, crispy on the exterior and golden in color. Transfer to a rack.
- 12 Repeat with the remaining squares, working with them in the order in which they were folded. You can flatten and cook several at a time if your pan or griddle can accommodate them.
- 13 When each Msemen has cooled for a minute or two, pick it up from opposite ends and gently flex it for a few seconds with a quick back and forth, see-saw motion. This helps separate the laminated layers from each other.
- 14 Spread Nutella® on each Msemen and Serve with dry fruits as you prefer.