

RECIPE

# Hawawshi with Nutella<sup>®</sup> and Banana

Easy

1 h 15 min



## INGREDIENTS

**for 6-8 portions**

300g flour

200g brown flour

20g sugar

15g dry yeast

100ml vegetable oil

200ml of warm water

8g salt

150g Nutella<sup>®</sup>

5 bananas



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

## METHOD

1

Mix the yeast with the warm water, add the oil and let it rest for 5 minutes.

2

Mix the flour with the sugar and salt and add the yeast mixture. Mix well to create a soft dough.

3

Place the dough on your worktop and add a little oil on top of the dough to prevent dryness. Cover it and let it rest for 20 minutes.

4

Cut the dough in to portions of around 100 grams. Roll them down and let rest for 10 minutes.

5

Stretch out the dough to make it flat, place on a tray and let rest for 10 minutes. Heat your oven to 250 degrees and bake your dough for 6 to 7 min until golden, then remove from the oven.

6

Fill the bread with Nutella® and banana slices and serve with sugar powder on top.