

RECIPE

Iraqi Samoun with Nutella®

Easy

1 h 30 min



INGREDIENTS

for 8-10 portions

500g all-purpose flour

300g warm water

12g dry yeast

25g sugar

8g salt

100ml liquid milk

50g sesame

150g Nutella®

80g raisins

150g vanilla ice cream



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

METHOD

- 1 Add the dry yeast to the warm water. Add the salt, mix it well and keep for 5 minutes. Next, mix the sugar with flour and add it to the warm water. Mix everything together well until you have a soft dough.
- 2 Cover the dough with cling film for 20 minutes to allow the dough to rest.
- 3 Cut the dough in to portions of around 70 grams each. Add a bit of flour to your hand and roll all the portions in to an oval shape.
- 4 Place the ovals on a tray and pinch the ovals gently in the middle to create a kind of fish shape. When you have shaped all the dough, brush with milk and add the sesame on top. Leave to rest for 15 minutes.
- 5 Heat the oven to 250 degrees and bake the bread for 6 minutes.
- 6 Remove from oven and leave to cool down. Once cool, open each piece and add 45g/ 3 teaspoons of Nutella® inside along with raisins. Slice in to 3 portions and, if you like, add vanilla ice cream on top.