

RECIPE

Scones with Nutella® & Fresh Strawberries

Medium

50 min



INGREDIENTS

for 3 portions (1 scone per person)

50g whole-wheat flour

50g all-purpose flour

100g Labneh

5g baking powder

3ml vanilla extract

3g coconut flakes

9g walnuts, chopped

45g Nutella®

30g strawberries (about 3)



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

METHOD

- 1** | Use a spatula or your hands to mix all ingredients together (except for the nuts and Nutella®). Prepare 3 balls from the dough, cover them, and let them rest for 20 minutes.
- 2** | In the meantime, pre-heat oven to 180°C. Line oven tray with parchment paper.
- 3** | Place balls on the tray, sprinkle some walnuts and coconut flakes on each and transfer to the oven for 30 minutes.
- 4** | Let it cool, then use a knife to open each scone and fill with 1 teaspoon Nutella® and 1 sliced strawberry. Close the scone and serve immediately.