

RECIPE

Nutella[®] Mana'ish with Berries

Medium

30 min



INGREDIENTS

for 4 portions (1 Mana'ish per person)

120g whole-meal flour + extra for dusting

5g baking powder

2g salt

120g natural yoghurt

2ml olive oil

60g Nutella[®]

100g mixed berries



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

METHOD

- 1 Pre-heat oven to 180°C. Brush baking tray with olive oil.
- 2 In a bowl, mix flour with baking powder and salt. Add yoghurt and mix. Use your hands to bring the mixture into a ball.
- 3 Dust a clean working surface and a rolling pin with flour.
- 4 Divide the dough into two equal halves, then divide each half into two.
- 5 Use your hands to roll each of the four quarter into a ball. Each will be around 62g.
- 6 Roll out each ball into a thin round Man'ousha and place all four on the baking tray.
- 7 Bake for 12 minutes.
- 8 Bring out of the oven, leave to cool for a few minutes. Spread 15g Nutella[®] over each Man'ousha and top with mixed berries.