

RECIPE

Flatbread with Nutella®

Medium

35 min



INGREDIENTS

for 2 Flatbreads (1 Flatbread per person)

60g all-purpose flour

2g sea salt

5g baking powder

12g butter, melted

45ml milk

30g Nutella®



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

METHOD

- 1 Sift flour, salt and baking powder into a bowl. Drizzle melted butter and milk. Use a spatula to bring the ingredients together into a dough.
- 2 Transfer the dough to a flat surface and use your hands to knead the dough for about 5 minutes until it is soft yet firm. Let it rest for 20 minutes.
- 3 Divide dough into two equal balls. Use a roller to flatten the dough into a circle or egg shape.
- 4 Heat flat pan and add the rolled-out dough. Watch as some small bubbles show on top. Once the bottom starts coloring into golden brown (about 90 seconds) flip it to the other side for another minute.
- 5 Take it off the heat and cover with a kitchen towel to keep it soft.
- 6 Proceed with the next flat bread.
- 7 Spread a teaspoon of Nutella® on half of the bread then fold it over the other half to create a sandwich.