

RECIPE

Roasted Grapes & Nutella® Simit Quarters

Easy

20 min



INGREDIENTS

for 4 portion – 1 Simit Quarter per person

50g red grapes

5ml olive oil

1g salt

1 sesame Simit braid

Red grapes 60g

60g Nutella®



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

METHOD

1

Pre-heat oven to 180°C. Cut each grape in half, drizzle olive oil and salt and place in the oven for 15 minutes. Make sure to flip them halfway through.

2

In the same hot oven, place Simit on 180°C for only 10 minutes to toast.

3

As it cools just a little bit, cut the Simit circle into 4 quarters.

4

Use a sharp knife to open each quarter like a sandwich. Spread ½ teaspoon Nutella® on the inside of each quarter. Place about 15g of roasted grapes in each quarter over the Nutella® spread and use your palm to close the sandwich. For a full breakfast, serve 1 quarter per person.