

RECIPE

# Pie Rolls with Nutella®

Easy

1 h 0 min



## INGREDIENTS

**FOR 20 SERVINGS**

3 cups bread flour

1/4 cup sugar

1 cup butter

1 1/4 cups water

300g Nutella® (15g per person)

Nuts 5g



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

## METHOD

- 1 Knead all the ingredients together for 7 minutes.
- 2 Divide the dough into 20 circular pieces.
- 3 Leave the dough to rest for 10 minutes, then roll it out into a rectangle.
- 4 Spread a portion of the butter on the dough, then fold the four sides to the inside. Put the dough in the refrigerator for 10 minutes.
- 5 Take it out and spread it out again in a rectangular shape, then fold the edges to the inside again. Return to the refrigerator for another 10 minutes.
- 6 Take the dough out and spread it out in a rectangular or square shape, then bake for 12 minutes over 200 degrees.
- 7 Add Nutella<sup>®</sup>, crushed nuts and fruits as decoration.