

RECETTE

Aish Baladi Roll with Nutella®

Facile

1 h 15 min



INGREDIENTS

for 6-8 portions

300g flour

200g brown flour

20g sugar

15g dry yeast

100ml vegetable oil

200ml warm water

8g salt

120g Nutella®

100g strawberries



Avec cette délicieuse recette,
il suffit de 15-g de Nutella®
par personne pour se régaler-!

METHOD

1

Mix the yeast with the warm water, add the oil and let it rest for 5 minutes.

2

Mix the flour with the sugar and salt and add the yeast mixture. Mix well to create a soft dough.

3

Place the dough on your worktop and add a little oil on top of the dough to prevent dryness. Cover it and let it rest for 20 minutes.

4

Cut the dough in to portions of around 50 grams. Roll them down and let rest for 10 minutes.

5

Stretch out the dough to make it flat, place on a tray and let rest for 10 minutes. Heat your oven to 250 degrees and bake your dough for 6 to 7 min until golden, then remove from the oven.

6

Open the cooked bread from the middle and spread Nutella® inside. Then, roll it to create a long roll and slice it in to individual portions. Place on a plate and decorate with strawberry slices.