

RECETTE

Shamsi Bread with Nutella® and Mango

Facile

45 min



INGREDIENTS

for 6-8 portions

200g wheat flour

300g flour

8g salt

10g yeast

350g warm water

200g bran (radda in Egypt)

120g Nutella®

100g mango cubes



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

METHOD

1

Sieve the flour, add salt and add yeast. Knead the mixture, gradually adding water and mix it well until it becomes a soft dough.

2

Quickly cut the dough in to round pieces. Sprinkle your worktop with radda (bran) before placing the dough on it.

3

Leave it rise and prove for 20 minutes then turn over. Leave again for another 20 minutes to rise then decorate the dough by creating shapes and patterns of your choice.

4

Bake in a hot, preheated oven at 260 degrees for 10 minutes until golden brown.

5

Remove from oven and allow the bread to cool. When the bread has cooled, make 2cm thick slices, with each slice being 4cm x 4 cm.

6

Pipe Nutella® on the bread and decorate with mango cubes on top.