

RECETTE

Iraqi Samoun with Nutella®

Facile

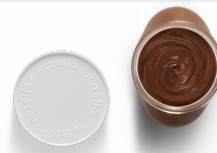
1 h 30 min



INGREDIENTS

for 8-10 portions

- 500g all-purpose flour
- 300g warm water
- 12g dry yeast
- 25g sugar
- 8g salt
- 100ml liquid milk
- 50g sesame
- 150g Nutella®
- 80g raisins
- 150g vanilla ice cream



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

METHOD

- 1** | Add the dry yeast to the warm water. Add the salt, mix it well and keep for 5 minutes. Next, mix the sugar with flour and add it to the warm water. Mix everything together well until you have a soft dough.
- 2** | Cover the dough with cling film for 20 minutes to allow the dough to rest.
- 3** | Cut the dough in to portions of around 70 grams each. Add a bit of flour to your hand and roll all the portions in to an oval shape.
- 4** | Place the ovals on a tray and pinch the ovals gently in the middle to create a kind of fish shape. When you have shaped all the dough, brush with milk and add the sesame on top. Leave to rest for 15 minutes.
- 5** | Heat the oven to 250 degrees and bake the bread for 6 minutes.
- 6** | Remove from oven and leave to cool down. Once cool, open each piece and add 45g/ 3 teaspoons of Nutella[®] inside along with raisins. Slice in to 3 portions and, if you like, add vanilla ice cream on top.