

RECIPE

Focaccias with NUTELLA®

Medium

1 h 45 min

**INGREDIENTS****for 4 portions**

280 g Plain flour

6 g Salt

32 ml Olive oil

8 g Brewer's yeast

170 ml Lukewarm water

60 g Nutella® (15 g/portion)

Cooking salt to taste



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

METHOD



1

Dissolve the brewer's yeast in the lukewarm water. Combine the flour and the salt, then add 15 ml of olive oil and the yeast dissolved in water, then mix until you have a smooth, springy dough.



2

Using a rolling pin, roll out the mixture to a thickness of approx. 1.5 cm. Cover it with a cloth and allow it to rise for about one hour.



3

Before putting it in the oven, sprinkle the surface with extra virgin olive oil and cooking salt to taste. Cook in a pre-heated oven at 220°C for 20 minutes.



4

Once it has cooled down, cut the focaccia into 8 pieces and spread each one with 7 g of Nutella®.

What a lovely couple.

It is thought that at Mediaeval weddings the bride and groom offered their guests Focaccia as a token of gratitude, though this custom is likely to have degenerated to the extent that it was banned from churches by the Bishop of Genoa. No doubt, if they had spread some Nutella® onto the Focaccia he would have been more flexible.