

# Panini with NUTELLA® and strawberries



## Ingredients for 4 portions



DIFF



PORT



INGR



MIN

- ✔ 8 Mini panini
- ✔ 60 g Nutella® (15 g/portion)
- ✔ 100 g Fresh strawberries cut into slices
- ✔ 25 g Ricotta
- ✔ Icing sugar to taste

### For the panini

- ✔ 250 g Wholemeal flour
- ✔ 18 g Sugar
- ✔ 3 g Salt
- ✔ 12 g Butter
- ✔ 120 ml Whole milk
- ✔ 17 ml Water
- ✔ 8 g Brewer's yeast





## STEP 1

For the panini: mix together all the ingredients until you have a smooth, homogenous dough. Make little balls of dough, each weighing 40 g, gently press down on them and leave them to rise for approximately 2 hours. Cook in an oven at 180°C for 15 minutes.



## STEP 2

At the time of serving, cut the panini in half and gently heat them up in the oven. Spread them with ricotta and, using a piping bag, add the portion of Nutella® on top of the ricotta. Finish them off with the strawberries, put the panini back together and serve them with a sprinkling of icing sugar.