

RECIPE

# Karanji with Nutella®

Medium

4 h 0 min



## INGREDIENTS

**for 12 karanji / 4 portions**

200 g Plain flour

28 ml Olive oil

4 g Salt

90 ml Water

5 g Brewer's yeast

60 g Nutella® (15 g/portion)



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

## METHOD



**1**

Use a silicon mould (e.g. one that you might use for making ice cubes) to make "nuggets" of Nutella® each about 5 g and put them in the freezer for at least 2 hours.



**2**

Pour in the flour and add all the other ingredients, kneading it firmly to create a smooth and homogenous dough. Let the dough rest for an hour in the fridge.



**3**

Using a rolling pin, roll out the mixture into a thin film (about 3 mm) and with a pastry cutter make circles of 10-12 cm in diameter. Moisten half of each pastry circle with water using a brush, then put the nugget of Nutella® on it.



**4**

Close each karanji parcel by forming it into a crescent shape and put them back into the freezer for at least an hour. Heat the olive oil and fry the karanji for 15 seconds, put them on some absorbent paper and serve the 3 karanji once cooled with a dusting of icing sugar.