

RECIPE

# Mezzaluna by Nutella®

Hard

2 h 0 min



## INGREDIENTS

**for 6-8 servings**

1 egg

15 g salt

1,125 g flour

560 g cold butter

3 tsp. active dry yeast

480 ml lukewarm milk

15 ml milk

100 g sugar

A few drops of vanilla extract

 $\frac{1}{2}$  tbsp. of Nutella® per mezzaluna

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

## METHOD

**1**

Stir sugar and yeast into lukewarm milk. Add the egg yolk, vanilla extract, flour and salt. Whisk until it's sticky but smooth.

**2**

Place the dough in a bowl, coat it with oil and let it stand for 30 minutes. Place sticks of butter between two layers of plastic wrap. Use a rolling pin until the butter is 0.5 cm thick. Let it cool in the refrigerator for 10 minutes.

**3**

Roll the dough into a rectangle 1.5 cm thick. Place butter on one half of the dough and fold the other half over it. Roll out the dough into a rectangle again. Let it cool for 10 minutes.

**4**

Cut the dough lengthwise, create two rectangles and fold them on top of each other. Cut the dough into small triangles.

**5**

Roll them up, from the long side to the tip. Let the dough stand for 30 minutes and preheat the oven to 200 °C.

**6**

Mix the egg and milk, brush the mezzalunas and bake them for 25 minutes until golden brown. Spread Nutella® between each half of the mezzalunas.

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