

RECIPE

# Concha by Nutella®

Hard

4 h 0 min



## INGREDIENTS

for 4-6 servings

### FOR THE CONCHAS

- 5 g salt
- 2 eggs
- 1 egg yolk
- 50 g sugar
- 125 ml milk
- 60 g soft butter
- 15 g active dry yeast
- 60 ml lukewarm water
- 480 g all-purpose flour
- tbsp of Nutella® per serving

### FOR THE TOPPING

- 60 g sugar
- 60 g icing sugar
- 125 ml vegetable fat
- 250 g all purpose flour

### BUTTER GLAZE

- 1 egg yolk, whipped with 15 ml water



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

## METHOD

**1**

Dissolve the yeast in warm water in a bowl. Add milk, butter, salt, eggs, yolk and 440 g of flour. Stir the mixture until smooth.

**2**

Add the rest of the flour. Knead the mixture in a bowl for 5 minutes. Form 12 balls, place them on a baking tray, cover them with a tea towel and let them stand for 2 hours.

**3**

Prepare the topping by whipping the sugar and vegetable fat until fluffy. Add flour and mix until you get a thick paste.

**4**

Divide the mixture into 12 pieces. Form flat circles, apply the butter glaze and place them on top of the dough buns.

**5**

Cut the topping and let the balls rest for 1 hour under a tea towel. Preheat oven to 180 °C.

**6**

Bake the balls for 25 – 30 minutes, let them cool, slice in half and spread Nutella® on them. Mucho gusto!

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