

RECIPE

# Karanji by Nutella®

Hard

2 h 15 min



## INGREDIENTS

**for 4 servings**

4 g salt

30 ml oil

200 g flour

90 ml water

5 g butter

1 bottle of vegetable oil

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

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

## METHOD



**1**

Pour all ingredients into a bowl and knead them until you get a homogenous dough. Let the dough stand for an hour in a refrigerator.



**2**

Use a rolling pin to roll out the mixture into a thin film (3 mm) and cut out circles with a pastry cutter (10 – 12 cm in diameter).



**3**

Use a brush to moisten each pastry circle with water and use a baking pipe to fill them with Nutella®.

**4**

Close and form the circles into a crescent shape. Freeze them for at least an hour.

**5**

Heat the olive oil and cook karanjis for 15 seconds, then lay them out on absorbent paper and serve them once cooled.

**6**

Serve and enjoy!

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