

Focaccias with NUTELLA®



INGREDIENTS for 4 portions



DIFF



4
PORT



7
INGR



105
MIN

- ✔ 280 g Plain flour
- ✔ 6 g Salt
- ✔ 32 ml Olive oil
- ✔ 8 g Brewer's yeast
- ✔ 170 ml Lukewarm water
- ✔ 60 g Nutella® (15 g/portion)
- ✔ Cooking salt to taste





STEP 1

Dissolve the brewer's yeast in the lukewarm water. Combine the flour and the salt, then add 15 ml of olive oil and the yeast dissolved in water, then mix until you have a smooth, springy dough.



STEP 2

Using a rolling pin, roll out the mixture to a thickness of approx. 1.5 cm. Cover it with a cloth and allow it to rise for about one hour.



STEP 3

Before putting it in the oven, sprinkle the surface with extra virgin olive oil and cooking salt to taste. Cook in a pre-heated oven at 220°C for 20 minutes.



STEP 4

Once it has cooled down, cut the focaccia into 8 pieces and spread each one with 7 g of Nutella®.