

RECIPE

Must and raisin sweet bread with Nutella®

Hard

10 Portions

1 h 0 min



INGREDIENTS

for 10 portions

500 g Plain flour

250 g Must

50 g Water

30 g Butter

13 g Brewer's yeast

50 g Granulated sugar

85 g Raisins

Sweet white wine to taste

2 g Anise liqueur

10 g Salt

150 g Nutella® (15 g/portion)



Per questa deliziosa ricetta, la quantità perfetta di Nutella® è 15 g a porzione!

METHOD



1

Soak the raisins in warm water for 10 minutes, drain them thoroughly and put them back to soak in the sweet wine, ensuring they are completely covered. Put the flour and sugar in a pile on the pastry board. Combine the must, water, anise liqueur and brewer's yeast in a bowl, mix thoroughly and gradually pour the mixture into the centre of the pile of flour and sugar, continuing to mix.



2

Thoroughly mix it together to create a smooth, homogenous dough, then mix in the soft butter in small pieces and, once the fat has been absorbed, then add the salt. Drain the raisins and add them to the bread, forcefully mixing them together. Then put the dough aside to rise for about 2 hours. After this time has passed, shape it into a loaf, trying not to overwork the dough to avoid crushing the air inside. Then leave it to rise again until it doubles in volume. This takes at least 5 hours.



3

Brush the surface with whisked egg and bake in a pre-heated to 160°C fan oven set for approximately 35 minutes.



4

Use a wooden stick to check if it is done and extend baking time if necessary. Serve the bread in slices, spreading each with 15 g of Nutella®.

Is there a party going on here? It certainly smells like it. Share the recipe with the hashtag #nutellarecipe

Grape must bread is a recipe from the Marche region of Italy. It is typically made during the grape harvest and wine-making season, since one of its main ingredients is grape must. Indeed, it might be hard to cope without **must and raisin sweet bread with Nutella®** during the rest of the year.