RECIPE

## Pie Rolls with Nutella ${ }^{\circledR}$



## INGREDIENTS

FOR 20 SERVINGS

3 cups bread flour
1/4 cup sugar
1 cup butter
1 1/4 cups water
300 g Nutella ${ }^{\circledR}$ ( 15 g per person)
Nuts 5g

To prepare this delicious recipe, 15 g of Nutella ${ }^{8}$ per person is enough to enjoy!

## METHOD

Knead all the ingredients together for 7 minutes.

Divide the dough into 20 circular pieces.

Leave the dough to rest for 10 minutes, then roll it out into a rectangle.

Spread a portion of the butter on the dough, then fold the four sides to the inside. Put the dough in the refrigerator for 10 minutes.

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Take it out and spread it out again in a rectangular shape, then fold the edges to the inside again. Return to the refrigerator for another 10 minutes.


Take the dough out and spread it out in a rectangular or square shape, then bake for 12 minutes over 200 degrees.

Add Nutella ${ }^{\circledR}$, crushed nuts and fruits as decoration.

