

RECIPE

Bechkito with Nutella®

Easy

35 min



INGREDIENTS

FOR 20 SERVINGS

500g flour

4 eggs

125g icing sugar

The zest of 1 lemon

4 tablespoons of cornstarch

1 yeast packet

300g Nutella® (15g per serving)

50g chopped almonds



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

METHOD

- 1 Preheat your oven to 190°.
- 2 In a bowl, beat the eggs with the icing sugar.
- 3 While beating the mixture, successively add the cornstarch, the yeast and the lemon zest.
- 4 Gradually add the flour, first mixing it with a fork, then kneading the mixture.
- 5 Flour the work surface and the rolling pin.
- 6 Roll out the dough to about 3cm thick.
- 7 Cut the dough into circles using a glass.
- 8 Place the circles on a baking tray lined with baking paper.
- 9 Drizzle with Nutella®