

RECIPE

Ghriba Bahla Moroccan with Nutella®

Easy

40 min



INGREDIENTS

FOR 20 SERVINGS (40 pieces)

500g flour

125g sugar

125g softened butter

125g oil

40g sesame seeds

40g almond powder

1 sachet vanilla sugar (7.5g)

8g baking powder

A pinch of salt

300g Nutella® (15g per serving)



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

METHOD

- 1 Mix the butter, oil and sugar.
- 2 Add the almond powder, sesame seeds, vanilla sugar, and a pinch of salt, then mix again.
- 3 Add the flour in 2 or 3 times to the yeast and mix.
- 4 Knead the dough for about ten minutes by hand or with a pastry robot to mix all the ingredients well.
- 5 The dough must remain crumbly. Start making balls by taking the dough and working it well with your hands.
- 6 Form a ball and flatten it a little, then place it on a baking sheet lined with parchment paper.
- 7 Preheat the oven to 170° degrees, static heat lit from above (very important to allow the ghriba to crack).
- 8 Bake the Ghribas for 20 minutes and then turn on the oven from below to continue cooking for 10 minutes.
- 9 Take out and let cool completely.
- 10 Add Nutella® (15gr per serving) between every 2 ghribates like macarons.