

RECIPE

Krachel with Nutella[®] and Blueberry

Easy

40 min



INGREDIENTS

FOR 20 Krachel (20 people)

500g flour

1 teaspoon salt

A pinch of Arabic gum (optional)

1 tablespoon anise (unground)

4 tablespoons toasted sesame seeds

4 tablespoons orange blossom water

A big egg

2 sachets of baker's dry yeast (or 20g fresh yeast)

20 cl warm low-fat milk

40g soft butter

1 egg for the gilding

20g Sesame seeds

300g Nutella[®] for stuffing

100g blueberry



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

METHOD

- 1 Put all the ingredients in the robot bowl except the butter and the egg.
- 2 Let knead for 10 minutes (this is important). You can knead by hand until you get an elastic dough. Add the soft butter and continue kneading for 5 minutes.
- 3 Cover the dough with food film and place in a warm place (warm oven at 35 or 40°C maximum off).
- 4 Degas the dough by working it a little by hand and cut it into 6 to 8 balls.
- 5 Flatten each ball on a baking sheet covered with baking paper (about 1.5 cm high).
- 6 Cover with a clean cloth and let rise in a warm place.
- 7 Brush with beaten egg.
- 8 Sprinkle with sesame seeds.
- 9 Bake in preheated 180°C oven for 15 to 20 minutes (watch the cooking).
- 10 Let cool for 15 minutes.
- 11 Cut in half and stuff with Nutella®.
- 12 Finish with some blueberries.