

RECIPE

Murtabak with Nutella®

Medium

10 Portions

45 min



Ingredients

4 Cups Bread flour

1 Egg

1 Tablespoon Unsalted butter, melted

1 Tbsp Condensed milk

1 1/4 Cup Water

4 Bananas

2 Tablespoons Brown Sugar

150g Nutella (15g per serving)

Fresh fruits



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

Method:

- 1 Mix flour, egg, melted butter, condensed milk and water to form a dough. This can be done by hand or an electric mixer. Knead the dough for 10 minutes
 - 2 Cover the dough with a damp towel and leave to rest for 10 minutes, knead for another 5 minutes
 - 3 With your hands roll the dough into a thick rope and cut into 10 pieces
 - 4 Rolling each piece into a ball using melted butter
 - 5 Leave the dough pieces to rest overnight in the fridge
 - 6 Oil the work surface with melted butter and start working and stretching the dough, try stretching the dough as thin as possible before it splits using butter to stretch
 - 7 Slice the banana and spread across the dough
 - 8 Fold the dough into a square, overlapping in the middle and making sure the filling is fully covered by the dough
 - 9 Fry in a pan with more butter on medium heat til crisp and brown, flip and brown the other side
- Decorate with Nutella and fresh fruits

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