

RECIPE

Lahoooh alhatharmi with Nutella®

Easy

8 Portions

2 h 0 min



Ingredients

1 Cup Corn Flour or Corn Meal

2 Cups All Purpose Flour

1 1/2 Teaspoons Dry Yeast

3-4 Cups of Water

2 Tablespoons Vegetable oil

Pinch of Salt

120g Nutella (15g per serving)



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

Method:

- 1 | Mix the all purpose flour with corn flour and lightly toast in a dry pan pan for a few minutes, allow to cool
- 2 | Mix with the flour, yeast and salt and gradually add water and mix to a smooth consistency
- 3 | Cover the mix with a damp dish cloth and allow to sit in a warm spot for an hour and half
- 4 | Heat pan with a few drops of oil and add the mix, spreading quickly, once dry flip and cook for 30 seconds, repeat adding oil for each lahooh
- 5 | Decorate with Nutella and serve

**Share the recipe with the hashtag
#nutellarecipe”**