

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”**