

RECIPE

Luqaimat with Nutella®

Hard

1 h 20 min



Serving - 5

Ingredients

- 1 Cup All purpose flour
- 1 Teaspoon Sugar
- 1 Tablespoon Corn starch
- 1 Teaspoon Sunflower oil
- 1/2 Teaspoon Cardamom powder
- 3/4 Cup Warm water you may need less
- 1/2 Teaspoon Dry yeast
- Pinch of Saffron
- 3 Cups Sunflower Oil Frying
- 75g Nutella (15g per serving)



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

Method

- 1 Using a blender, mix all ingredients apart from the Nutella, on low until smooth.
- 2 Remove from the blender and allow to rest in a warm place for 45 mins to an hour.
- 3 Heat oil in a sauce pan.
- 4 Using a small spoon separate the dough into small pieces.
- 5 Deep fry the balls in the oil, moving constantly to ensure they cook evenly.
- 6 When light brown remove with a slotted spoon.
- 7 Allow to cool and top with Nutella.

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