

RECIPE

# Nutella® Bombolini

Hard

50 min



## INGRÉDIENTS FOR 12 PORTIONS

325g all purpose flour

75g bread flour

50g brown sugar

2 eggs

150ml milk

3g salt

50g butter cut into cubes

7g instant dry yeast

1 tsp vanilla extract

Cooking oil

**Filling:**

Nutella® (15g/portion)

**Topping:**

Strawberries

Bananas

**Utensils:**

Electric mixer

Dough hook attachment

Medium sized spatula

Small bowl

Oven trays

Plastic wraps

Bowl for proofing  
Rolling pin  
Cookie cutter  
Kitchen scale  
Cookie cutter (7cm diameter)  
Strainer  
Paper towel  
Deep frying pan  
Bamboo chopstick  
Pastry bag



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

## METHOD

**1**

In a bowl, put flour, eggs, yeast, milk and sugar. Mix with electric mixer on lowest setting with the dough hook attachment. From time to time, clean the sides of the bowl using a spatula to make sure the ingredients are well incorporated. Mix well until a uniformed dough is formed.

**2**

Add the softened butter and salt. Mix well with low setting until the dough becomes stretchy. To check, hold the edges of the dough with your hands and stretch. The dough should be able to stretch nicely.

Shape the dough into a ball and place in a container. Cover it with plastic wrap and let it proof until doubled in size.

**3**

After proofing, spread a little oil on the top of the dough and your working surface. Roll the dough using a rolling pin into 1cm thickness evenly.

Using a cooke cutter, cut 7cm circle out of the dough. Lay it separately on a baking tray.

**4**

Heat oil to 170 degrees on a medium to low heat, cook the dough on both sides until golden brown.

**5**

Coat bomboloni with brown sugar evenly, poke a small hole on the back and pipe with Nutella® when cooled slightly.