

RECIPE

Focaccia with Nutella®

Medium

4 Portions

45 min



INGREDIENTS

for 4 portions

280 g Plain flour

6 g Salt

32 ml Olive oil

8 g Brewer's yeast

170 ml Lukewarm water

60 g Nutella® (15 g/portion)

Cooking salt to taste



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

METHOD



1

Dissolve the brewer's yeast in the lukewarm water. Combine the flour and the salt, then add 15 ml of olive oil and the yeast dissolved in water and mix until you have a smooth, springy dough.



2

Using a rolling pin, roll out the mixture to a thickness of approx. 1.5 cm. Cover it with a cloth and allow it to rise for about one hour.



3

Before putting it in the oven, sprinkle the surface with extra virgin olive oil and cooking salt to taste. Bake in a pre-heated oven at 220°C for 20 minutes.



4

Once it has cooled, cut the focaccia into 8 pieces and spread each one with 7 g of Nutella®.

What a lovely couple. Share the recipe with the hashtag #nutellarecipe

It is thought that at Medieval weddings the bride and groom offered their guests focaccia as a token of gratitude. No doubt that spreading a bit of Nutella® onto the focaccia makes it an even better offer! Try our **focaccia with Nutella® recipe** now.