

RECIPE

Nutella[®] and Mango roti skewers

Easy

30 min



INGREDIENTS FOR 4 PORTIONS

Whole Wheat Flour – 2 cups

Salt – 1/2 tsp (optional)

Oil – 4 tsp (optional)

Warm Water – 3/4 cup

Whole Wheat flour – for rolling and dusting

Nutella[®] 60g

1 mango chopped into 2 cm cubes



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

STEPS

- 1** | Take the whole wheat flour in a large mixing bowl and add Salt and oil as required. Add warm water little at a time to form a medium soft dough. Do not overwork the dough.
- 2** | Knead the dough once and divide into golf ball size balls. Heat a tawa (or skillet pan) on medium heat.
- 3** | Dust one ball with whole wheat flour to coat and roll it out into a thin disc. If required use more dry flour to prevent it from sticking to the rolling surface.
- 4** | Shake or rub off excess flour from the roti and place it onto the hot tawa (or skillet pan). Flip to the other side once you see bubbles appearing on the surface. Allow it to cook for 10-15 seconds.
- 5** | When ready to serve, spread a thin layer of Nutella® over the roti and roll tightly. Cut the roti into 1 inch pieces and place onto a bamboo skewer followed by a square of the mango. Repeat this process 2- 3 times or until skewer is full.

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