

RECIPE

Pão na Chapa with Nutella®

Hard

30 min



INGREDIENTS

for 20 portions

1kg wheat flour

1 cup cold water

1 1/2 cups warm water

30g fresh organic yeast

1 teaspoon of sugar

2 teaspoons of salt

300g Nutella® - 1 heaped teaspoon (15g) per portion



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

METHOD



- 1 | Sift the flour with salt and sugar into a deep mixing bowl. Dissolve the yeast in warm water, before adding the yeast, oil and flour to the mixture. Incorporate all the ingredients together, kneading well.



- 2 | Gradually add the cold water, kneading the dough so that it becomes very soft and elastic. Transfer the dough to a work surface and knead for about 10 minutes. Return the dough to the bowl, cover and let it rest for 30 minutes.



- 3 | Divide the dough into approximately 20 portions and give them the elongated shape of French bread. Arrange the loaves on one or two baking sheets. Cover with a cloth and let the dough double in volume for about an hour. Using a blade or utility knife, make a shallow cut lengthwise across each bun.

**4**

Place the bread in an oven heated to 220°C. Meanwhile, prepare a spray bottle with filtered water. As soon as the breads start to brown, quickly open the oven and spray some water over them. Close the oven again and finish baking.

**5**

Finishing with Nutella® (15g per loaf).

- Open the buns in half.
- Heat a non-stick frying pan.
- Place the bread with the crumb side down until toasted (about 2 minutes).
- Remove from the frying pan, spread the Nutella® on top and serve.

Enjoy!

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#nutellarecipe**