

RECIPE

# Nonna's Piadini with Nutella<sup>®</sup> hazelnut spread and fruit

Medium

40 min



## INGREDIENTS

for 6 servings

3 cups plain flour

½ teaspoon salt

2 teaspoons baking powder

3 ½ tbsp butter

¼ cup milk

¾ cup water

6 tbsp Nutella<sup>®</sup> hazelnut spread



To prepare this delicious recipe, 1 tbsp of Nutella<sup>®</sup> per person is enough to enjoy!

## METHOD

- 1 Sift flour, salt and baking powder onto a board or into a bowl. Rub in butter.
- 2 Combine milk and water; warm gently. Add just enough milk and water mixture to make a soft dough.
- 3 Knead for 5 minutes or until smooth.
- 4 Divide dough into 6, cover with a clean cloth. Roll each ball of dough into an 8" circle.
- 5 Preheat a heavy-based frying pan or griddle over high heat.
- 6 Cook piadina one at a time in a dry pan until brown spots appear on each side. Push down any bubbles that appear.
- 7 Stack cooked piadina on a clean dry cloth as they are finished. Serve warm, cut into wedges and spread with Nutella® hazelnut spread.