

RECIPE

# Lefse with Nutella®

1 h 0 min



## INGREDIENTS

for 18-20 portions

**\*Note: You will need a potato ricer to prepare this recipe**

3 lb red-skinned potatoes, peeled and cut into uniform pieces

5 oz can evaporated milk

2/3 cup neutral oil, such as canola

½ cup sugar

2 teaspoons kosher salt

2 ½ to 3 cups all-purpose flour, plus more as needed

10 tbsp Nutella® hazelnut spread, ½ tbsp per lefse



**To prepare this delicious recipe, 1 tbsp of Nutella® per person is enough to enjoy!**

## METHOD

- 1** | Bring a large pot of water to a boil over high heat. Add the potatoes and cook until tender, 15 to 20 minutes. Drain well.
- 2** | Rice the potatoes into a large bowl. Add the evaporated milk, oil, sugar, and salt and mix well. Let cool, then cover and refrigerate for a few hours (or overnight).
- 3** | When ready to make the lefse, add 2 1/2 cups flour to the potato mixture and mix well. The dough should be sticky and hold together, but not so sticky it's impossible to work with; if necessary, add the remaining 1/2 cup flour. Divide the dough into 2 logs. Cut each log into 9 or 10 pieces and shape into small balls. Work with one dough ball at a time and keep the rest in the fridge.
- 4** | Heat a grill pan over medium-high heat. Roll one dough ball in flour, then use the heel of your hand to press it into a thick disk. Roll the disc into a circle about 1/4 inch thick, lifting and flipping frequently so it doesn't stick; use more flour as needed.
- 5** | Use a spatula to transfer the lefse to the grill pan. Cook until the lefse is steaming and small bubbles appear on the uncooked side, about 1 minute. Flip and cook for another 1 minute on the second side. Transfer the lefse to a clean dish towel and cover with another. Repeat, stacking the lefse atop one another between the dish towels.
- 6** | Once cool, fill each lefse with 1/2 tbsp of Nutella® and roll.