

Star shaped English muffins with Nutella®

Medium

3 h 0 min



INGREDIENTS

for 9 portions

1½ cups milk

2 tsp yeast

2 tsp sugar

4 cups flour

3 tsp butter, melted

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Semolina (or cornmeal), for dusting baking sheet

9 tsp NUTELLA® hazelnut spread, 1 tsp per serving

1 heaped tsp Nutella® (15g) per portion

METHOD

- 1 Gently warm milk in a pan until lukewarm or body temperature, 98°F.
Add yeast and sugar and stir until the sugar is dissolved. Set aside for a few minutes until the mixture is creamy and starting to froth.



- 2 In a large bowl, mix the yeast mixture, flour, butter and a pinch of salt into a soft dough. Add a dash of extra milk or flour, if needed to ensure consistency of dough is soft. Knead until smooth and elastic (about 5 minutes).

Transfer to a greased bowl, cover and set aside in a warm place to rise for 1 hour, or until doubled in size.

- 3 Turn the dough out onto a lightly floured surface, gently knead the dough together. Knock back the dough and roll out on a lightly floured surface to about 1" thick. Cover with a towel for 1 hour, or until doubled in size.

Using a star-shaped cookie cutter (or any simple holiday shape) cut out shapes out of the dough.

Transfer shapes to a parchment lined baking sheet dusted with semolina (cornmeal), let rest for 15 minutes. Sprinkle more cornmeal over the tops to ensure even coating on each English muffin.

Pre-heat oven to 325°F



**4**

Heat a non-stick pan over medium-low heat. Working in batches, gently lift each English muffin with a spatula and place it on the heated non-stick pan for about 2 minutes, each side, until lightly browned on both sides.

Place the English muffins back on the baking sheet and bake them for 5-10 minutes.

Let English muffins cool for at least 30 minutes before slicing in half and spreading with NUTELLA[®] hazelnut spread. Serve with a glass of milk and a side of fruit.