

RECIPE

Concha by Nutella®

Hard

4 h 0 min



INGREDIENTS

for 4-6 servings

FOR THE CONCHAS

5g salt

2 eggs

1 egg yolk

50g sugar

125ml milk

60g soft butter

15g active dry yeast

60ml lukewarm water

480g all-purpose flour

1 heaped teaspoon of Nutella® (15g) per portion

FOR THE TOPPING

60g sugar

60g icing sugar

125ml vegetable fat

250g all purpose flour

BUTTER GLAZE

1 egg yolk, whipped with 15ml water

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



METHOD

**1**

Dissolve the yeast in warm water in a bowl. Add milk, butter, salt, eggs, yolk and 440 g of flour. Stir the mixture until smooth.

**2**

Add the rest of the flour. Knead the mixture in a bowl for 5 minutes. Form 12 balls, place them on a baking tray, cover them with a tea towel and let them stand for 2 hours.

**3**

Prepare the topping by whipping the sugar and vegetable fat until fluffy. Add flour and mix until you get a thick paste.

**4**

Divide the mixture into 12 pieces. Form flat circles, apply the butter glaze and place them on top of the dough buns.

**5**

Cut the topping and let the balls rest for 1 hour under a tea towel. Preheat oven to 180 °C.

**6**

Bake the balls for 25 – 30 minutes, let them cool, slice in half and spread Nutella® on them. Mucho gusto!

**Share the recipe with the hashtag
#nutellarecipe**