



GOLDEN PARCELS WITH NUTELLA®

Pastry | Vegetarian | Mid-morning | Mid-afternoon | All year round | Banqueting



For 30 parcels.
3 Parcels per portion

- 400 g plain flour
- 55 ml olive oil
- 8 g salt
- 180 ml water
- 10 g brewer's yeast
- 150 g Nutella®

Using a silicone mould (e.g. a silicone ice cube tray) make Nutella® "nuggets" of around 5 g each and leave them in the freezer for at least 2 hours.

Put the flour in a bowl and add all the other ingredients. Mix vigorously into a

smooth, even dough. Leave to chill in the fridge for 1 hour.

Using a rolling pin, roll out the dough into a thin sheet (approx. 3 mm) and make circles 10/12 cm in diameter with a biscuit cutter. Brush half of each circle of dough with water and place a Nutella nugget on top.

Close the parcel by folding it over into a half-moon shape and leave in the freezer for at least 1 hour.

Heat the olive oil and fry the parcels for 15 seconds, draining them after on kitchen paper, and serve 3 warm parcels per person with a dusting of icing sugar.
