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## BABKA (JEWISH CHALLAH BREAD) WITH NUTELLA®

Pizza / Sandwiches | Vegetarian | Lunch | Mid-afternoon | Dinner | All year round | Banqueting



**Yields: 12 servings**

**Portion: 1 babka**

- 12 15-cm mini Challah breads
- 115 g Icing Sugar
- 260 g Nutella®

Prepare your favourite Challah bread and let it cool to room temperature.

Pipe Nutella® into each mini Challah bread in small, random amounts, about six times.

With a serrated knife, cut each mini Challah bread in half at a bias angle.

Then place the two pieces of mini Challah bread on a plate perpendicular from each

other, with the cut edges facing out.

Place the Nutella® in a pastry bag with a straight-edged piping tip, then pipe a decorative design onto the mini Challah bread halves.

Place the icing sugar into a shaker and lightly dust the mini Challah bread halves.