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PIZZA DOUGH TWISTS WITH NUTELLA®

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

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Yields: 12 servings

Portion: 1 pizza dough twists

INGREDIENTS

- 1400 g Frozen Pizza Dough
- 115 g Sugar
- 1 Large Egg
- 115 ml Low-fat Milk
- 115 g Flour, for dusting
- 115 g Semolina Flour
- 170 g Nutella®

PREPARATION

Thaw the frozen pizza dough balls overnight in the fridge. On a floured cutting board, roll out the pizza dough to 5-mm thick on a floured cutting board, and shape

into 12 by 15-cm rectangular shapes. Cut the pizza dough width-wise into 4 strips of 2.5-4 cm. Then simply tie each of the pizza dough strips into a quick knot. Prepare an egg wash by combining the egg and milk with a whisk. Egg wash each of the pizza knots.

Sprinkle coarse sugar crystals generously onto each pizza knot. Let the pizza knots stand until they double in size. Place the pizza knots on a pizza paddle that has been lightly sprinkled with semolina flour. Slide the pizza knots onto a preheated 220 °C pizza stone/oven. Bake for 10-12 minutes, or until golden brown. Let the pizza knots cool to room temperature, and then drizzle with Nutella®.