# APPLE CRUMB FLATBREAD WITH NUTELLA®

Pizza / Sandwiches | Vegetarian | Dinner | Lunch | All year round

| 40 minutes |

**Yields**: 8 shareable servings.
**Portion**: 1 portion

## INGREDIENTS

- 1 Oval Flatbread, 30 cm x 12.5 cm
- 4 Medium Apples
- 100 g Wheat Flour
- 4 g Salt
- 40 g Sugar
- 90 g Unsalted Butter
- 170 g Nutella®

## PREPARATION

Peel core and slice the apples and set them aside. Mix the flour, sugar and salt together, and cut the butter into the flour and mix for the crumble. Sauté the apple slices in butter until they are caramelised, then remove them from the heat and cool. Place the apples on the flatbread and top with the crumble mixture. Bake at 180 °C

for about 20 minutes until golden brown. Cut the flatbread into 8 portions for a shareable dessert. Garnish with Nutella®. Serving suggestion: serve with a scoop of ice cream.

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