



MINI-SANDWICHES WITH NUTELLA® AND STRAWBERRIES

Pizza / Sandwiches | Vegetarian | Mid-afternoon | Mid-morning | Banqueting | Summer

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For 20 mini-sandwiches
2 mini-sandwiches per portion.

Ingredients

- 20 mini-sandwiches
- 150 g Nutella®
- 200 g sliced fresh strawberries
- 50 g ricotta
- Icing sugar, as required

Ingredients for the rolls

- 500 g whole-wheat flour

- 33 g sugar
- 7 g salt
- 24 g butter
- 240 ml whole milk
- 33 ml water
- 17 g brewer's yeast

Procedure:

Slice the bread rolls in half. Spread the Nutella® on the bottom half of the roll. Add the strawberries and ricotta and put the top half back on.

Warm the rolls under the grill, making sure that the Nutella® does not melt and serve warm with a sprinkling of icing sugar.

Recipe for the rolls:

Mix all the ingredients until the dough is smooth and even.

Form small balls of dough weighing 40 g, press down gently on them and allow to rise for around 2 hours.

Bake in the oven at 180° C for 15 minutes.