MINI-FOCACCIAS WITH NUTELLA®

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

| 30 minutes |

Ingredients for 10 portions

1 portion: 2 mini-focaccias

Ingredients

- 700 g plain flour
- 15 g salt
- 80 ml olive oil
- 20 g brewer's yeast
- 420 ml warm water
- 150 g Nutella®
- Coarse salt, as required

Procedure:

Dissolve the yeast in warm water.

Add the flour and salt to a food mixer, followed by 40 ml of olive oil and the dissolved yeast, and mix until the dough becomes smooth and elastic. Roll out the dough with a rolling pin to a thickness of approx. 1.5 cm. Cover with a clean cloth and leave to rise for approx. 1 hour.

Before baking drizzle some olive oil over the top and sprinkle with coarse salt.

Bake in the oven at 220° C for 20 minutes.

Leave to cool and fill with 15g of Nutella® per portion.

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