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PIZZA DOUGH TWISTS WITH NUTELLA®

Pizza / Sandwich | Vegetarian | Dessert | All year round | Banqueting

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Yields: 12 servings

Portion: 1 pizza dough twists

INGREDIENTS

- 48 oz. Frozen pizza dough
- 4 oz. Sugar
- 1 ct. Large Egg
- 4 oz. 2% Milk
- 4 oz. Flour, for dusting
- 4 oz. Semolina flour
- 6 oz. Nutella®

Method:

Thaw the frozen pizza dough balls overnight in the refrigerator.



On a floured cutting board, roll out pizza dough into a rectangular shape 3/16" thick - 6" long and 4 1/2" wide.

Cut pizza dough widthwise into 4 strips - 1-1/2" wide. 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 on each pizza knot.

Let the pizza knots stand until they double in size. Place the pizza knots on pizza paddle that had been lightly sprinkled with semolina flour. Slide the pizza knots onto a preheated 425° F pizza stone/oven.

Bake for 425°F for 10-12 minutes, or until golden brown.

Let the pizza knots cool to room temperature, and then drizzle with Nutella®.
