



SWEET POTATO PARCELS WITH NUTELLA®

Baked Good | Snacking | Autumn

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Yields: 12 servings

Portion: 1 parcel

INGREDIENTS

- 3-1/4 cups plain flour
- 1 oz. olive oil
- 1 tsp. salt
- 6 oz. warm water
- 3 -1/2 tsp. yeast
- 16 oz. Sweet potato puree
- 5-1/4 oz. Nutella®
- * powdered sugar

Method:

For the Dough: Put the flour in a large mixing bowl along with all



PASSIONATE BRANDS, PARTNERED WINS

ingredients except the sweet potato and Nutella[®]. Mix vigorously into a smooth, even dough. Leave to chilling the fridge for 1 hour. Using a rolling pin, roll out the dough into a thin sheet (1/8" inches thick) with a knife, cut squares 4" X 4" inches. Fill each parcel with 1 tbsp. of sweet potato filling. Brush each triangle of dough with water, and close the parcel by folding it over into a triangle shape, pinching dough to seal well. Leave in the cooler for at least 1 hour. Lightly brush with water and bake at 350°F for 10 - 15 minutes until golden brown. Top with powdered sugar if desired.
