



CHINESE CRULLER WITH NUTELLA®

Ethnic Inspired | Dessert | Autumn | Banqueting

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Yields: 10 servings

Portion: 1 long cruller – 4 pieces

INGREDIENTS

- 3 cups All purpose flour
- 1 tbsp. Yeast, fresh
- ½ tsp. Salt
- 1 cup Low fat milk
- ½ tbsp. Sugar, granulated
- 6 ½ tbsp. Butter, unsalted
- 5 oz. Nutella®
- * Powdered sugar, optional

Method:

Mix all the ingredients except the butter in a food processor. Gradually add the room temperature butter and mix until a smooth dough forms. Leave it to rest covered with a cloth for 20 minutes. Lightly grease a sheet pan with food release spray, split the dough into 10 – 4 oz. pieces. Roll with your hands into a tube shape approximately 4 inch long. Put the tubes on a sheet pan and into the proofing chamber at a temperature of 82°F until they double in size. Gently stretch the dough tubes to approximately 8" in length and gently lay crullers back onto the sheet pan



lined with baker's parchment. Pre-heat the oven to 375°F. Bake crullers for approximately 15 minutes or until golden brown and crispy on the outside. Cut each cruller into 4 pieces and dust lightly with powdered sugar. Place $\frac{3}{4}$ oz. of Nutella® in a small ramekin for dipping.
