MINI BURGER WITH NUTELLA®

Pizza / Sandwich | Vegetarian | Snacking | Banqueting | Summer

| 1 hour |

Serves 10

- ½ cup Nutella

SANDWICH INGREDIENTS:

- 1 cup bread flour
- 1 ¾ oz butter (at room temperature)
- 2 egg yolks
- 1 tsp acacia honey
- 1 tsp sugar
- ¼ cup milk
- 1 tbsp water
- ½ tbsp brewer's yeast
- ½ tsp salt

- 1 egg for glazing, and sesame seeds for decorating

MILK SQUARES INGREDIENTS:

- ¼ cup milk
- ¼ cup cream
- ½ oz caster sugar
- pinch of salt
- 1/2 vanilla pod
- ¼ tsp agar-agar

PROCEDURE FOR THE SANDWICH:

Mix the flour with the sugar in a bowl. Take a jug and mix together the water, milk, egg yolks, yeast and honey.

Gradually pour the contents of the jug into the flour/sugar and beat well to obtain a silky smooth dough. Add the butter and then the salt.

Leave to rise for about 1 hour at room temperature, then divide into 1 oz pieces and shape them into balls. Leave the dough to rest again, until it has doubled in size.

Brush the surface with beaten egg and sprinkle with sesame seeds. Bake at 350° for about 13/15 minutes.

PROCEDURE FOR THE MILK SQUARES:

Bring the milk, vanilla and cream to the boil, then filter the liquid.

Put the sugar in a bowl and add the agar-agar and salt. Mix well. Slowly pour in the milk/cream, a little at a time, whisking continuously to stop any lumps from forming.

Return the mixture to the pan and bring to the boil. Boil for about 1 minute, stirring all the time.

Pour into a baking dish with steel sides (12 x 4 3/4), and place in the fridge.

Cut into 2 ½ x 2 ½ in squares.

Take a square, cut it in half and spread with 1 tbsp Nutella. Cover with the other half.