



BABKA WITH NUTELLA® (JEWISH CHALLAH BREAD)

Pizza / Sandwiches | Vegetarian | Dinner | Lunch | Mid-afternoon | All year round | Banqueting

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Yields: 12 servings.

Portion: 1 babka

INGREDIENTS

- 12 15-cm mini Challah breads
- 115 g Icing Sugar
- 260 g Nutella®

PREPARATION

Prepare your favourite Challah bread and let it cool to room temperature. Pipe Nutella® into each mini Challah bread in small, random amounts, about six times. With a serrated knife, cut each mini Challah bread in half at a bias angle. Then place the two pieces of mini Challah bread on a plate perpendicular from each other, with the cut edges facing out. Place the Nutella® in a pastry bag with a straight-edged piping tip, then pipe a decorative design onto the mini Challah bread halves. Place the icing sugar into a shaker and lightly dust the mini Challah bread halves.

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