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MINI BURGER WITH NUTELLA®

Pizza / Sandwiches | Vegetarian | Dinner | Lunch | Banqueting | Summer

👤👤👤 | 1 hour 🕒 | 🍷🍷🍷

Serves 10

- 150g Nutella

Sandwich ingredients

- 145g bread flour
- 50g butter (at room temperature)
- 2 egg yolks
- 7g acacia honey
- 4.3g sugar
- 50g milk
- 14g water
- 4g brewer's yeast
- 3g salt

Milk squares ingredients

- 50g milk
- 50g cream
- 16g caster sugar
- pinch of salt
- 1/2 vanilla pod
- 1.2g agar-agar

Sandwich procedure:

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 25g 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 175° for about 13/15 minutes.

Milk squares procedure:

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 (30x12), and place in the fridge.

Cut into 6x6cm squares.

Take a square, cut it in half and spread with 15g Nutella. Cover with the other half.