



Pizzette Nutella

Pizza / Sandwiches | Vegetarian | Mid-afternoon | Mid-morning | 60 Years

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For 8 small focaccia

INGREDIENTS

280 g flour
6 g salt
32 ml olive oil
8 g Brewer's yeast
170 ml lukewarm water
120g of Nutella®

TOTAL PREPARATION TIME: 2 H 30 MIN

PREPARATION

Dissolve the yeast in lukewarm water.

In the bowl of a food processor fitted with the hook, pour the flour, olive oil and salt. Then add the water and knead for at least 7 minutes, until you have a smooth dough.

Leave in the bowl of the robot and cover with a damp cloth before refrigerating for two hours.

Degas the dough with your fingertips. Roll out in a rectangle shape on a baking sheet and cover again.

Leave to rise for another hour.

Preheat the oven to 220°C then bake for about 20 minutes.

Serve with Nutella decorations!