



## For teens

# -CORNETTI DI FROLLA CON NUTELLA- MINI NUTELLA CROISSANTS

### Ingredients:

- 250 grams flour – 2 cups
- 125 grams butter – 1/2 cup
- 125 grams regular yogurt – 1/2 cup
- 1/2 bag (8 grams) of Italian yeast for desserts ([Lievito PaneAngeli per Dolci found on Amazon](#))
- Nutella

### STEPS:

1. Cut the butter into small pieces and mix it together in a bowl with the flour and sifted yeast.
2. Break up the butter even further by mixing with your hands. The mixture should be crumbly and with small pieces of butter.
3. Add the yogurt and transfer onto working surface to knead.
4. Knead the dough together until it is uniform and doesn't stick. Add more flour gradually in small quantities to ensure it's not sticky.
5. Wrap in plastic wrap and let rest for 5 to 10 minutes under room temperature.
6. When the time passes, flour your work surface, and divide the dough into 3 equal pieces.
7. Get the first third of dough onto your work surface, and with a rolling pin, roll it into a circle about 8 inches in diameter. Make the height of the dough be about 1/4 inch to 1/8 inch.
8. Cut the dough into 8 triangles. (Cut vertically dividing into 2, cut horizontally dividing into 4, and cut each triangle into 2 to arrive to 8 triangles). Try to make them all the same size.
9. Take one triangle and spread Nutella on top of it. Leave about 1/2 inch at the base of the triangle uncovered. You can add as much Nutella as you wish! (If you put too much Nutella, it might fall out when you roll it up)
10. Taking the base of your triangle, roll it up towards the front and keep turning until you reach the end point of the triangle. When you reach the point, stick it onto the rest of the dough so that it doesn't come loose. The shape should be that of a mini croissant.
11. To make the top brown in the oven, put a very little amount of milk on the top of the mini croissant.
12. Cook in the oven at 350°F for 15 to 20 minutes. You'll know they're ready when the tops are slightly brown, and the bottom as well.
13. Decorate with powdered sugar on top. Enjoy!

