

RECIPE

Tarts with Nutella®

Medium

6 Portions

1 h 0 min



Ingredients

for 6 servings

3/4 cup plain flour

1/2 cup butter

1/2 cup sugar

1 tsp baking powder

1 egg

1 egg yolk

zest of 1 lemon

salt

3/4 cup Nutella® (1 tsp/portion)



To prepare this delicious recipe, 1 tbsp of Nutella® per person is enough to enjoy!

METHOD

**1**

Put the flour and baking powder into a pile on the pastry board. Add the softened butter in pieces in the middle. Mix quickly to make a pile of "crumbs" then add to the crumbs the sugar, yolk and egg, grated lemon zest and a pinch of salt. Mix everything together quickly, forming a ball. Wrap it in a cloth and put it in the fridge to rest for 30 minutes.

**2**

Using a rolling pin, roll out the dough to a thickness of 1/4 inch and cut out circles slightly larger than the individual tins that you are going to use.



3

Put the dough into the greased and floured tins. To prevent the tarts from swelling up, prick the dough a few times with the prongs of a fork. Bake in a pre-heated oven at 350 degrees for 8-10 minutes. Afterwards, remove the tarts from the cases and let them cool. Fill the tarts with Nutella and serve.

A timeless classic. Share the recipe with the hashtag #nutellarecipe

Tarts are the small but great classics of pastry baking. Add Nutella[®] and they get that extra touch of excitement to make their shortcrust pastry even more irresistible. Our **Tarts with Nutella[®] recipe** is perfect for adding some creativity to your parties!