

Two-tone biscuits with NUTELLA®



INGREDIENTS for 12 portions



For the white dough

- ✔ 110 g Butter
- ✔ 75 g Icing sugar
- ✔ 2 Egg yolks
- ✔ 40 g Grated almonds
- ✔ 190 g Plain flour
- ✔ Salt to taste

For the cocoa dough

- ✔ 55 g Butter
- ✔ 38 g Icing sugar
- ✔ 1 Egg yolk
- ✔ 15 g Grated almonds
- ✔ 70 g Plain flour
- ✔ 5 g Cocoa powder
- ✔ Salt to taste

For garnish

- ✔ Egg white to taste
- ✔ 120 g Nutella® (10 g/portion)



STEP 1

For the white dough: quickly mix the butter with the sugar and a pinch of salt. Add the egg yolks, then the flour and then the almonds. Knead, form into a ball and place in the fridge for 30 minutes. For the cocoa dough: repeat the above with the stated ingredients.



STEP 2

On a floured pastry board, roll out the first dough into a rectangle to a thickness of one centimetre. Brush the surface with whisked egg white. Repeat the same process with the cocoa dough. Cut the dough into rectangles and arrange the biscuits on baking trays covered with baking paper. Cook in an oven pre-heated to 180°C for approximately 20 minutes.



STEP 3

Remove them from the oven and allow them to cool down. Insert one cocoa dough biscuit between two white dough biscuits, overlapping and "gluing" them together with a thin layer of Nutella®.