

# Star tart with Nutella®

Medium

2 h 20 min



## INGREDIENTS

for 12 portions

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250g flour

105g butter

95g sugar

1 egg

3 egg yolks

180g Nutella®

## METHOD



- 1 | Mix by hand flour and butter in a bowl.-  
In a different bowl, mix eggs and sugar with the help of a spoon.-



- 2 | Gather the two mixes together and mix by hand using quick movements



- 3 | Place the final dough in a transparent film and let it rest for 6 hours in the fridge

**4**

Pre-warm the oven at 170°

On a counter top sprinkled with flour, roll out the dough to a thickness of 5mm with the aid of a rolling pin

**5**

Pour the dough into a pie mold and let it rest in the fridge for at least 30 minutes

With the remaining dough, draw some stars using a stencil

Place them on a baking paper and let them rest in the fridge for 15 minutes

Let the tart bake in the oven for 15 minutes-

Next, bake the stars for 7 minutes

**6**

Remove the tart from its mold and place it in a dish

Using a pastry bag filled with Nutella®, spread over the dough then cover with stars to garnish

**Et voila!**