

RECIPE

Peach & Apple Tortilla Pockets with Nutella®

Easy

25 min



INGREDIENTS

for 1 portion

50g unpeeled diced green apples (1/4 of an apple)

15ml water

50g sliced peach (1 small peach)

1 whole-bran Tortilla (52g)

15g Nutella®



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

METHOD

1

Place apples and water in a pan and cook on low heat until apples are soft and water is absorbed. Add peach slices and mix.

2

Carefully, arrange the fruits in the middle of the Tortilla and use your hands to close it from all sides to cover the fruits.

3

Flip it on the other side and place it on a baking tray (to make sure it stays closed). Bake in an 180°C oven for 10 minutes until the Tortilla bread is golden and crispy.

4

Drizzle with Nutella®, cut in half and serve.