

RECIPE

# Doigt de Fatima with Nutella®

Easy

20 min



## INGREDIENTS

**FOR 20 SERVINGS**

- 10 brick sheets
- 150g almond powder
- 60g sugar
- 3 tablespoons water
- 1 teaspoon Cinnamon
- 300g Nutella® (15g per serving)
- 1 beaten egg for gilding
- 0.5l of oil
- 50g Sesame seeds



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

## METHOD

- 1 Mix the almond powder with the sugar and the cinnamon.
- 2 Transfer the previous mixture to a bowl and add the water while mixing to obtain a wet sand texture.
- 3 Don't hesitate to adjust the amount of water if the stuffing seems too dry.
- 4 Cut your pastry sheets in 2. Fold one half in 2, place a little stuffing, and then fold in the shape of spring rolls.
- 5 Finish by brushing the end of the pastry sheet with the beaten egg, then close your mini spring rolls.
- 6 Keep doing this until you run out of ingredients.
- 7 Immerse your cigars in a hot oil bath for about 3 minutes on each side. Place immediately on absorbent paper.
- 8 Drizzle with Nutella® (15g per serving) and sprinkle with some sesame seeds.