

NUTELLA® tarts



INGREDIENTS for 6 portions



DIFF



PORT



INGR



MIN



- ✓ 250 g Plain flour
- ✓ 125 g Butter
- ✓ 125 g Sugar
- ✓ 4 g Baking powder
- ✓ 1 Egg
- ✓ 1 Egg yolk
- ✓ Zest of 1 lemon
- ✓ Salt
- ✓ 90 g Nutella® (15 g/portion)



STEP 1

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



STEP 2

Using a rolling pin, roll out the dough to a thickness of 5 mm and cut out circles slightly larger than the individual cases that you are going to use.



STEP 3

Put the dough into the greased, floured cases. To prevent the tarts from swelling up too much, prick the dough a few times with the prongs of a fork. Cook in a pre-heated oven at 180°C for 8-10 minutes. Take them out of the oven, then remove the tarts from the cases and let them cool down. Fill the tarts with Nutella® and serve.