

## Cuccia with NUTELLA®



### INGREDIENTS for 6 portions



DIFF



PORT



INGR



MIN

- ✔ 600 g Cooked wheat in jar(s)
- ✔ 800 g Ricotta
- ✔ 400 g Sugar
- ✔ 90 g Nutella® (15 g/portion)
- ✔ Cinnamon powder
- ✔ Ground pistachios to garnish





## STEP 1

Prepare the cream: whisk the ricotta with the sugar until you have a very creamy, smooth, homogenous mixture. Start with an electric whisk first and then continue by hand to emulsify it further.



## STEP 2

Leave the ricotta cream and the sugar to rest for half an hour. Meanwhile, drain the wheat and rinse it thoroughly under hot running water. Drain it and let it dry fully. Then add it to the ricotta cream.



## STEP 3

Put the mixture into one-portion cups, add 15 g of Nutella® to each cup and sprinkle with cinnamon and ground pistachios.