

RECIPE

Nutella® tarts

Medium

6 Portions

1 h 0 min



INGREDIENTS

for 6 portions

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)



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

METHOD



1

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



2

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



3

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

A timeless classic. Share the recipe with the hashtag #nutellarecipe

Tarts are the small but great classics of pastry baking. Add Nutella® and they get that extra touch of excitement to make their shortcrust pastry even more irresistible. Our **Nutella® tarts recipe** is perfect for adding some creativity to your parties!