

Biscuits filled with Nutella®

Hard

1 h 40 min



INGREDIENTS

for 25-30 biscuits / 10 portions

450 g Plain flour

250 g Butter

150 g Icing sugar

1 Whole egg

1 Egg yolk

1 Vanilla pod

Salt to taste

150 g Nutella® (15 g/portion)

For decoration

Icing sugar

METHOD

**1**

Work the flour and the cold butter together to make a sandy mixture. Then mix in the icing sugar, the seeds from the vanilla pod, a pinch of salt and the eggs. Mix it all together to create a smooth, homogenous mixture. Shape it into a ball, flatten slightly and put into the fridge to rest for at least an hour. After it has rested, remove the dough from the fridge and after letting it warm for 10 minutes, roll it out using a rolling pin.

**2**

Cut the biscuits out with a biscuit cutter or pastry cutter of any shape you prefer. Arrange them in a pan lined with baking paper and put into the oven for ten minutes at 180°C.



3

Put the Nutella[®] into a piping bag and squeeze it onto half of the cooled biscuits. Then put them together in pairs to make sandwiches. Sprinkle with icing sugar and serve.

Serve with excitement. Share the recipe with the hashtag #nutellarecipe

Legend has it that in the late 12th century, a monk in a Benedictine monastery got distracted by an owl that came into the kitchen whilst he was making dough for bread. He put in the wrong measurements of ingredients and accidentally invented biscuits. It was an equally fortunate distraction that resulted in the creation of our **recipe for Biscuits filled with Nutella[®]**.