

Frollini biscuits filled with NUTELLA® hazelnut spread

Medium

2 h 40 min



INGREDIENTS

for 10 portions

- $\frac{2}{3}$ cup (150g) soft butter
- $\frac{2}{3}$ cup (75g) powdered sugar
- 1 cup (150g) flour
- 3 hard-boiled egg yolks
- $\frac{1}{2}$ cup (75g) starch (potatoes or corn)
- 1 vanilla pod
- a pinch of salt
- $\frac{2}{3}$ cup (150g) NUTELLA® hazelnut spread

STEPS



1

Prepare the hard-boiled egg yolks. Let them cool down and then sift.

In a separate bowl, sift the powdered sugar with the flour and the starch.



2

Split the vanilla pod lengthwise with a knife and scrape out the seeds.

Knead the soft butter with the powdered sugar, the flour, the starch, the sifted egg yolks, the vanilla pod seeds and the pinch of salt in order to obtain a homogeneous mixture, but without over working it.



3

With a knife, split in 2 parts the dough and roll out each one on a parchment paper, to a thickness of 5 mm.

Cover the 2 layers and let rest in the fridge for somehours (ideally all night long).



4

Remove the 2 layers from the fridge. With a 7 cm diameter circle food ring, cut out biscuits from one layer to form the bottom part of the biscuits.

With the same food ring, cut out biscuits from the 2nd layer to form the top part of the biscuits.

With some Christmas shaped cookie cutters, cut out each top biscuit obtained from the 2nd layer so that to make a central hole.

Place the biscuits on a baking tray lined with parchment paper and bake on the middle rack of the oven at 180°C (355°F) for about 8-10 minutes. Let the biscuits cool down out of the oven.



5

Fill a pastry bag with NUTELLA[®], fill the biscuits without the hole and then cover them with the biscuits with the hole allowing the NUTELLA[®] to slightly flow out from the central hole (consider 15g of NUTELLA[®] for each biscuit).

Sprinkle powdered sugar on the top.

Et voila!