

RECIPE

Muffins de chocolate con Nutella®

Hard

10 Portions

40 min



INGREDIENTS

for 10 portions

80 g Gianduja chocolate

75 g Butter

40 g Egg yolks

33 g Almond flour

33 g Icing sugar

70 g Egg white

60 g Granulated sugar

40 g Cake flour

150 g Nutella® (15 g/portion)



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

METHOD

**1**

Gently froth the egg whites and then whip until stiff, adding the granulated sugar one tablespoon at a time. Melt the gianduja chocolate in a bain-marie and keep it aside until it cools, then combine with the butter, soft and diced in another bowl. Whisk in the almond flour and finally the yolks. Carefully mix both the mixtures together with a spatula, working from the top towards the bottom. Sift the flour and incorporate it into the mixture.

**2**

Grease and flour 10 moulds, half-fill them with dough and put them into the oven at 170°C for approximately 12 minutes. Do not overcook the muffin because, even if it is soft when it comes out of the oven, it will become more compact as it cools. Fill each portion with 15 g of Nutella[®] and sprinkle with icing sugar.

Sunshine, excitement, love. Share the recipe with the hashtag #nutellarecipe

It isn't true that the festival of lovers is something only couples can share. The 14th of February is a day to spend with whomever makes each day special, and a great occasion to make these **Valentine's gianduja chocolate muffins with Nutella®**.