

RECIPE

Carnival Roll with Nutella®

Medium

15 Portions

30 min



INGREDIENTS

for 15 portions

325 g Whole egg

200 g Almond flour

200 g Icing sugar

260 g Egg white

70 g Granulated sugar

130 g Plain flour

70 g Butter

For the filling

225 g Nutella® (15 g/portion)

For decoration

Hundreds and thousands

Sugar confetti

Sugar paste



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

METHOD



1

Whip together the whole eggs, almond flour and granulated sugar. Then whip the egg white together with the icing sugar, adding it bit by bit. Sift the flour and melt the butter. To the first mixture, slowly add the sifted flour and whisked egg white/sugar alternating between them. Finally, add the melted butter, combined with a little dough. Bake at 240°C for approximately 6-8 minutes per sheet of approximately 600/700 g. After baking, remove the base from the hot baking tray, taking care not to break it. Cover with cling film and put in the fridge.



2

Take the base and lay it on a tea towel. Put the Nutella® in a piping bag with an approx. 3 mm round spout, and apply consistent circles of Nutella® onto the sponge, then roll it up.



3

Cover the outside with Nutella® using a piping bag. Leave to rest in the fridge, then cut off both ends in order to see the swirls of cream within the log. Decorate the outside however you wish: using hundreds and thousands, sugar confetti or sugar paste icing to create imaginative patterns.

Unroll the excitement at Carnival! Share the recipe with the hashtag #nutellarecipe

Have a great Shrove Tuesday with our **recipe for carnival roll with Nutella®**! It tastes even better when you're wearing a carnival mask.