

RECIPE

Fruit roll with Nutella®

Easy

1 h 10 min



INGREDIENTS

for 4 portions

1 Roll of puff pastry

2 Small apples

1 Egg yolk

Milk to taste

60 g Nutella® (15 g/portion)



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

METHOD



- 1** | Peel the apples and cut them into pieces, then cook them in a non-stick pan on a low heat and covered, until the pieces start to break up. Allow them to cool and crush to create a homogenous mixture. Roll the pastry to a thickness of approximately 5 mm, spread the mixture onto it, then roll it up.



- 2** | Move the roll onto a baking tray covered with baking paper and brush with yolk mixed with a little milk. Bake in an oven pre-heated to 200°C for approximately 30 minutes.

**3**

Remove the roll from the oven, let it cool down, then cut it into slices approximately one finger thick, accompanying each one with Nutella®.

A breath of excitement. Share the recipe with the hashtag #nutellarecipe

Rediscover the sweetness of fruit with our **recipe for fruit roll with Nutella®**! A delicate dessert with a swirl of fresh flavours to serve with happiness.