

REZEPT

Baci di Dama (Italian Hazelnut cookies) with Nutella®

Easy

8 Portions

30 min



INGREDIENTS

for 8 portions

300 g Plain flour

300 g Toasted hazelnuts

200 g Sugar

200 g Softened butter

1 Sachet of baking powder

1 Egg

To finish

120 g Nutella® (15 g/portion)



**Um dieses köstliche
Rezept zuzubereiten,
reichen 15 g nutella® pro
Person aus!**

METHOD

**1**

For the **Baci di Dama** recipe, mix all the ingredients in a bowl to create a smooth, compact mixture. Form it into a ball, cover with cling film and leave it to rest in the fridge for at least an hour.

**2**

After an hour, gently knead the dough on a floured pastry board and start separating it into balls half the size of a walnut, putting them on a baking tray covered with baking paper and gently squashing them down. Bake in a pre-heated oven at 150°C for 10 minutes. Cool on a cooling rack.



3

Stick two biscuits together using Nutella® in the middle. To make it easier, first put the Nutella® into a piping bag.

A kiss that is gentle... And even sweeter! Share the recipe with the hashtag **#nutellarecipe**

The most romantic kiss you can have, being made up of two halves that seem to be kissing, held together by a droplet of chocolate. The House of Savoy's chef must have really been in love when he invented them. It is to him that we dedicate our **recipe for Baci di Dama** ("Lady Kisses") with Nutella®. Enjoy your Italian hazelnut cookies.