

RECIPE

Fruit roll with Nutella®

Easy

4 Portions

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)



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

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.