

RECIPE

# Mini tarts with Nutella<sup>®</sup> and strawberries

Medium

12 Portions

40 min



## INGREDIENTS

for 12 portions

### For the dough

- 200 g Sugar
- 275 g Plain flour
- 110 g Butter
- 1 Large egg
- 170 ml Whole milk
- 1 Tablespoon of vanilla extract
- 2 Teaspoons of baking powder
- 1/2 Teaspoon of bicarbonate of soda

### To fill and decorate

- 180 g Nutella<sup>®</sup> (15 g/portion)
- Strawberries
- Icing sugar



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

## METHOD

**1**

Melt the butter and whisk it together with the sugar and the vanilla extract, then add the egg. Sift the powdered ingredients together and add them to the mixture, alternating with milk at room temperature in order to make a homogenous mixture that is not too liquid, and stir it with the whisk.

**2**

Pour the mixture into a special pan which has been lightly greased. Bake at 170°C for approximately 12 minutes.

**3**

Add some Nutella® on top using a piping bag. Lay fresh strawberries over the areas with Nutella® and serve.

**Excitement awaits you! Share the recipe with the hashtag #nutellarecipe**

One of the greatest discoveries in the world is the incredible taste you experience from **mini tarts with Nutella® and strawberries**. Don't believe us? Try the recipe at home!