RECEPT

## Shortbread cookies with Nutella ${ }^{\circledR}$ \& bananas

## INGREDIENTS

## for 16 portions

4 Slices of white bread (or, as per tradition, original Scottish shortbread)

2 Bananas
Nutella ${ }^{\circledR}$ ( $15 \mathrm{~g} /$ portion)
Minced almonds
A little fat for searing (e.g. coconut fat)
Round cookie cutter / glass (diameter: approx. 5 cm )


Za pripremu ovog ukusnog recepta, 15 grama Nutelle ${ }^{\circledR}$ po osobi
dovoljno je za uživanje!

## METHOD



Use a round cookie cutter or a glass (diameter: approx. 5 cm ) to cut some circles out of the slices of white bread.

Lightly brown both sides of each white bread circle in a pan with a little bit of fat and let them cool down on a rack.

## nutella



Spread Nutella ${ }^{\circledR}$ on the circles, decorate each one with two slices of banana and sprinkle them with the minced almonds (those who wish to do so can lightly brown the almonds first).

Finally, arrange the decorated cookies on a serving plate and present them to your loved ones for a specially-baked treat.

## Share the recipe with the hashtag \#nutellarecipe

What is better than shortbread cookies? Only shortbread cookies with Nutella ${ }^{\circledR}$ and bananas, of course!

