

Puff-pastry tart with NUTELLA®



Ingredients for 8 portions



DIFF



PORT



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MIN

- ✔ 2 Rolls of puff pastry
- ✔ 2 Eggs
- ✔ 1 Egg yolk
- ✔ 120 g Hazelnut flour
- ✔ 120 g Nutella® (15 g/portion)





STEP 1

Heat the Nutella® in a bain-marie on a low heat, constantly stirring it. Then, far away from the heat, add the whole eggs, one at a time, followed by the hazelnut flour. Beat it all with a whisk until you have a smooth, homogenous cream.



STEP 2

Roll a disk of puff pastry onto the sheet lined with baking paper and pour onto it the cream that you prepared, up to approximately 2 cm from the edge. Cover with the other disk of puff pastry and press down the edges with your fingers and with the flat side of a knife in order to fuse together the 2 pastry disks. Keep in the fridge for 30 minutes.



STEP 3

Take the tart out again and, using a fork, prick the surface to make decorative patterns as you wish, or using a knife, cut diamonds into the surface.



STEP 4

Beat the egg yolk in a bowl with one tablespoon of cold water and brush the tart. Then put it into the oven at 200°C for 25 minutes, then reduce the temperature to 170°C and cook for a further 10 minutes. Take the tart out of the oven and let it cool down on a cooling rack before serving.