

Baci di Dama ("Lady Kisses") with NUTELLA®



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)



STEP 1

Mix all the ingredients in a bowl to create a smooth, compact mixture. Make it into a ball, cover with cling film and leave it to rest in the fridge for at least an hour.



STEP 2

After this time, 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, gently squashing them down at the bottom. Put them in a pre-heated oven at 150°C for 10 minutes. Cool them down on a cooling rack.



STEP 3

Stick the biscuits together using Nutella® as glue - having previously put it into a piping bag.