

Tart with NUTELLA® and blueberries



Ingredients for 6 portions



DIFF



PORT



INGR



MIN



- ✓ 250 g Plain flour
- ✓ 100 g Peeled hazelnuts
- ✓ 120 g Butter
- ✓ 150 g Icing sugar
- ✓ 50 g Sugar
- ✓ 1 Egg
- ✓ 1 Egg yolk
- ✓ Zest of 1 lemon
- ✓ 4 g Baking powder
- ✓ 2 g Blueberries
- ✓ Salt to taste

To accompany

- ✓ 90 g Nutella® (15 g/portion)



STEP 1

Briefly toast the hazelnuts in the oven, then chop them in the food mixer. Put the flour in a pile on the pastry board. In the middle, put the softened butter cut into pieces, the sugar, egg and yolk, the grated lemon zest, the baking powder and a pinch of salt. Mix it together quickly and then add the chopped hazelnuts and continue mixing until you have a homogenous mixture.



STEP 2

Roll three quarters of the dough into a disc approximately one centimetre thick. Use this to cover the bottom and sides of a cake tin 22 cm in diameter, after it has been greased and floured.



STEP 3

In a non-stick saucepan, cook the blueberries on a low heat together with a tablespoon of sugar until most of the liquid created has evaporated. Spread a delicate layer of this mixture on the surface of the cake. From the remaining dough, make strips to place across the top, overlaying them in a lattice pattern. Cook in a pre-heated oven at 180°C for approximately 40 minutes. Remove from the oven and allow to cool before serving. Accompany each slice with a portion of Nutella®.