

Carnival Roll with NUTELLA®



Ingredients



- ✔ 325 g Whole egg
- ✔ 200 g Almond flour
- ✔ 200 g Powdered sugar
- ✔ 260 g egg white
- ✔ 70g caster sugar
- ✔ 130 g flour "00"
- ✔ 70 g Butter

For the filling

- ✔ 225 g Nutella® (15 g/portion)

To decorate

- ✔ Colored tails
- ✔ Confetti sugar
- ✔ Sugar paste



STEP 1

Whisk together the eggs, almond flour and granulated sugar. Whip the egg whites with the icing sugar added little by little. Sift the flour and melt the butter. Add to the first mixture a little 'time the sifted flour and whipped egg white / sugar alternating. Finish off with the melted butter softened with little dough. Bake at 240 ° c for about 6/8 minutes to sheets of about 600/700 g. After cooking, remove the base from the hot pan, taking care not to break it, cover with plastic wrap and store in refrigerator.



STEP 2

Take the base and place them on a towel, put the Nutella® in a round flask with about 3 mm, create circles of Nutella® on the compound evenly and rolled.



STEP 3

Stuffed externally with Nutella® with the help of a pastry bag. Let stand in the refrigerator, then cut the ends to see the different rounds of dough in the socket. Decorated at will externally using a choice: colored tails, sugar confetti or sugar paste to create fanciful shapes.