

RECIPE

Tart with Nutella® and blueberries

Easy

6 Portions

1 h 30 min



INGREDIENTS

for 6 portions

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

Blueberries

Salt to taste

To accompany

90 g Nutella® (15 g/portion)



Per questa deliziosa ricetta, la quantità perfetta di Nutella® è 15 g a porzione!

METHOD



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, add the softened butter cut into pieces, sugar, egg and yolk, grated lemon zest, baking powder and a pinch of salt. Mix it all together quickly and then add the chopped hazelnuts and continue mixing until you have a homogenous mixture.



2

Roll three quarters of the dough into a disc approximately 1 cm thick. Use this to cover the bottom and sides of a greased and floured cake tin 22 cm in diameter.



3

In a non-stick saucepan, cook the blueberries on a low heat together with a tablespoon of sugar until most of the liquid has evaporated. Spread a delicate layer of this mixture of the surface of the cake. From the remaining dough, make strips to place across the top, overlaying them in a lattice pattern. Bake 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®.

A slice of deliciousness for everyone. Share the recipe with the hashtag #nutellarecipe

When you try this **recipe for tart with Nutella® and blueberries**, the delicious taste of Nutella® and the vitality of blueberries make an irresistible combination, giving you a new, sweet piece of goodness to bring to the table.