

RECIPE

Doigt de Fatima with Nutella®

Easy

20 min



INGREDIENTS

FOR 20 SERVINGS

10 brick sheets

150g almond powder

60g sugar

3 tablespoons water

1 teaspoon Cinnamon

300g Nutella® (15g per serving)

1 beaten egg for gilding

0.5l of oil

50g Sesame seeds



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

METHOD

1

Mix the almond powder with the sugar and the cinnamon.

2

Transfer the previous mixture to a bowl and add the water while mixing to obtain a wet sand texture.

3

Don't hesitate to adjust the amount of water if the stuffing seems too dry.

4

Cut your pastry sheets in 2. Fold one half in 2, place a little stuffing, and then fold in the shape of spring rolls.

5

Finish by brushing the end of the pastry sheet with the beaten egg, then close your mini spring rolls.

6

Keep doing this until you run out of ingredients.

7

Immerse your cigars in a hot oil bath for about 3 minutes on each side. Place immediately on absorbent paper.

8

Drizzle with Nutella® (15g per serving) and sprinkle with some sesame seeds.