

RECIPE

Coconut balls and Nutella®

Medium

45 min



INGREDIENTS

FOR 20 SERVINGS

300g flour (+or- depending on absorption)

135g sugar

100g soft butter

2 eggs

5g baking powder

1 teaspoon lemon zest

1 pinch of salt

300g Nutella® (15g per serving)

200g grated coconut

5 tablespoons orange blossom water



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

METHOD

- 1** | In a large bowl, add in the soft butter (take it out of the fridge 1 hour before to soften it) and the sugar. Using a manual whisk, work the mixture until you get a homogeneous cream. Add the two whole eggs at room temperature and whisk until the mixture whitens. Add the lemon zest and mix.
- 2** | Sift the flour, baking powder and salt, then add them in three times to the previous mixture. Work the whole with a spatula to incorporate them well until you get a soft, smooth and homogeneous dough.
- 3** | Line a baking dish with baking paper, then oil your hands and shape into small balls about 7g the size of a cherry. Place them on the baking sheet, making sure they are spaced well as they will swell during cooking.
- 4** | Cook the balls in the preheated oven at 180° for about 8 to 10 minutes until they take on a slight golden color from the bottom. Do not leave them too long as they will harden later.
- 5** | Let the shortbread balls cool down.
- 6** | Do the same with the rest of the dough.
- 7** | Stick two coconut balls using a bit of Nutella®.
- 8** | Coat generously with coconut and drizzle the little cakes with Nutella®. Do the same with the rest of the little cakes.