RECIPE

Mini tarts with Nutella® and strawberries

Medium | 12 Portions | 40 min

INGREDIENTS

for 12 portions

For the dough

200 g Sugar

275 g Plain flour

110 g Butter

1 Large egg

170 ml Whole milk

1 Tablespoon of vanilla extract

2 Teaspoons of baking powder

1/2 Teaspoon of bicarbonate of soda

To fill and decorate

180 g Nutella® (15 g/portion)

Strawberries

Icing sugar

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

METHOD

1 Melt the butter and whisk it together with the sugar and the vanilla extract, then add the egg. Sift the powdered ingredients together and add them to the mixture, alternating with milk at room temperature in order to make a homogenous mixture that is not too liquid, and stir it with the whisk.

2 Pour the mixture into a special pan which has been lightly greased. Bake at 170°C for approximately 12 minutes.

3 Add some Nutella® on top using a piping bag. Lay fresh strawberries over the areas with Nutella® and serve.

Excitement awaits you! Share the recipe with the hashtag #nutellarecipe

One of the greatest discoveries in the world is the incredible taste you experience from **mini tarts with Nutella® and strawberries**. Don't believe us? Try the recipe at home!