

RECIPE

# Peaches with Nutella<sup>®</sup> and Amaretti

Easy

4 Portions

10 min



## INGREDIENTS

**for 4 portions**

4 Peaches in syrup

8 Amaretti

60 g Nutella<sup>®</sup> (15 g/portion)**For decoration**

Mint



**To prepare this delicious recipe, 15g of Nutella<sup>®</sup> per person is enough to enjoy!**



1

Drain the peaches. Cut the first half of each peach into slices and leave the other half whole.



2

Arrange the 2 parts of the peach as in the picture\*. Fill the middle of the first peach half with approximately 7 g of Nutella®. Garnish the second half with 7 g of Nutella®, using a piping bag. Decorate with amaretti and a mint leaf, then serve. You can also use fresh peaches.

## Fresh excitement. Share the recipe with the hashtag #nutellarecipe

Amaretti biscuits originated in Italy during the Middle Ages towards the end of the thirteenth century, and they spread throughout Europe during the Renaissance. In addition to their production in Italy, and particularly in Lombardy, they also have a great tradition of production in France. This **recipe for peaches with Nutella® and amaretti**, however, is an entirely Italian invention.