

RECIPE

Nutella® Paratha Fruit Wrap

Easy

15 min



INGRÉDIENTS

FOR 1 PORTIONS

- 1 paratha
- 3 strawberries
- 20g granola
- 10g blueberries
- 5 raspberries
- 1 banana
- 8g toasted hazelnuts
- Powdered sugar
- Nutella® (15g/portion)

Utensils:

- Non-stick pan
- Paring knife
- Tong
- Serving glass
- Bamboo skewer
- Strainer
- Cooling cake rake
- Spoon
- Mixing bowl



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

METHOD



1

Heat pan on medium heat. Cook paratha in pan until light brown in colours. Let it cool completely.



2

Slice strawberries into wedges, slice bananas into half coins, mix the fruits with granola in a bowl and set aside.



3

On a flat surface, lay the paratha and spread Nutella[®].

**4**

Make a cone by rolling paratha and stick the end of the cone with a bamboo skewer.

Place cone into serving glass. Top up with fruits and granola inside the cone, sprinkle with toasted hazelnuts. Drizzle Nutella[®] on top and sprinkle with powdered sugar.