

RECIPE

South Sea Nutella[®] Pearls

Medium

25 min



INGREDIENTS

FOR 3 PORTIONS

Filling:

Nutella[®] (15g/portion)

Topping:

Strawberries

Powdered sugar

Utensils:

Frying pan

Spatula

Fork



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

PREPARATION

- 1 In a bowl, put flour and sugar together, mix well using a fork.
- 2 Bring water to boil and pour flour mixture in gradually.
Mix well until a uniform dough is formed. Let dough cool slightly.
Put a little oil on hands and knead the dough to make it uniformed.
Shape a 40g ball and set it aside.
- 3 In a pan, heat up oil on low to medium heat and cook the Pearls until golden brown.
- 4 Poke a small hole in the Pearls and pipe Nutella® inside.
Place strawberry slice on top, sprinkle powdered sugar and serve.

Proud of your baking progress? We are, too!

Share a pic (and the recipe) with the hashtag #nutellarecipe on social media.
We'll love to see the worldwide web getting a little sweeter <3