RECIPE

Two-tone biscuits with Nutella®

Medium | 12 Portions | 1 h 0 min

INGREDIENTS

for 12 portions

For the white dough

110 g Butter

75 g Icing sugar

2 Egg yolks

40 g Grated almonds

190 g Plain flour

Salt to taste

For the cocoa dough

55 g Butter

38 g Icing sugar

1 Egg yolk

15 g Grated almonds

70 g Plain flour

5 g Cocoa powder

Salt to taste

For garnish

Egg white to taste

120 g Nutella® (10 g/portion)

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

METHOD

1

For the white dough: quickly mix the butter with the sugar and a pinch of salt. Add the egg yolks, flour and then the almonds. Knead, form into a ball and place in the fridge for 30 minutes. For the cocoa dough: repeat the above with the stated ingredients.

2

On a floured pastry board, roll out the first dough into a rectangle with a thickness of 1 cm. Brush the surface with whisked egg white. Repeat the same process with the cocoa dough. Cut the dough into rectangles and arrange the biscuits on baking trays covered with baking paper. Bake in an oven pre-heated to 180°C for approximately 20 minutes.

3

Remove from the oven and allow them to cool. Insert one cocoa dough biscuit between two white dough biscuits, overlapping and "gluing" them together with a thin layer of Nutella®.

Shapes, colours, flavours... All unite on your table! Share the recipe with the hashtag #nutellarecipe

Everybody loves biscuits, don't they? There are biscuits for all tastes and all occasions. But here's a recipe for biscuits that'll give any you've tried before a run for their money. Our**two-tone biscuits with Nutella®!**