**RECIPE**

# Puff-pastry tart with Nutella®

Hard     1 h 0 min



# INGREDIENTS

**for 8 portions**

2 Rolls of puff pastry

2 Eggs

1 Egg yolk

120 g Hazelnut flour

120 g Nutella® (15 g/portion)

**Pentru a pregăti această rețetă delicioasă, e suficient să savurați 15 g de Nutella® de persoană!**

# METHOD



**1** | Heat the Nutella® in a bain-marie on a low heat, constantly stirring it. Then, away from the heat, add the whole eggs, one at a time, followed by the hazelnut flour. Beat it all with a whisk until you have a smooth, homogenous cream.



**2** | Roll a disc of puff pastry onto a sheet lined with baking paper and pour onto it the cream, up to approximately 2 cm from the edge. Cover with the other disc of puff pastry and press down the edges with your fingers and with the flat side of a knife in order to fuse together the 2 pastry discs. Keep in the fridge for 30 minutes.

**3** | Take the tart out again and, using a fork, prick the surface to make decorative patterns as you wish, or using a knife, cut diamonds into the surface.



**4** | Beat the egg yolk in a bowl with one tablespoon of cold water and brush the tart. Then put it into the oven at 200°C for 25 minutes. After 25 minutes reduce the temperature to 170 C and bake for another 10 minutes. Take the tart out of the oven and let it cool on a cooling rack before serving.

# Goodness is an open door. Share the recipe with the hashtag #nutellarecipe

The **puff-pastry tart with Nutella**® should be served hot or at least warm. Therefore, we recommend preparing everything and waiting to put it in the oven until you are at the table or comfortable on the sofa, ready to enjoy it.