

Baci di dama with Nutella®

Medium

12 h 30 min



INGREDIENTS

for 24 biscuits

100g Nutella®

240g flour

200g powdered sugar

200g peeled and powdered hazelnuts

200g butter

1 egg yolk

20g egg (half of a whole beaten egg)

a pinch of salt

METHOD



1

In a bowl, mix the hazelnuts with the sugar. Add all the other ingredients and combine until you have a soft and malleable mixture

Form a ball with the mixture and wrap in a plastic film. Refrigerate during 10 to 12 hours



2

Preheat the oven to 140°C (284°F)

Remove the preparation from the fridge and roll into 48 small balls with your hands. These balls should weigh approximately 5g each

Place them on a baking tray lined with parchment paper, keeping a distance between each ball

Bake for 18 min on the middle rack of the oven. Remove them from the oven when they are still slightly golden and soft. Let them cool down without touching them

**3**

Spread one 'Bacio' with 5g of Nutella[®] with the help of a spoon or a pastry bag and place another 'Bacio' on top to form a sandwich

Tarifinizi #nutellarecipe etiketiyle paylaşmayı unutmayın!