

Struffoli with Nutella®

Medium

10 Portions

3 h 20 min



INGREDIENTS

FOR 10 PORTIONS

150g Nutella®

300g flour

3 eggs

50g sugar

70g melted butter

½ teaspoon baking yeast

50ml anisette

4 tablespoons honey

1 heaped tsp Nutella® (15g) per portion

1 vanilla pod

a pinch of salt

METHOD



1

Mix the flour with the eggs, the melted butter, the sugar, the yeast, the salt, the anise and vanilla in order to obtain a soft and elastic dough

Let it rest for minimum 2 hours and a half in the fridge wrapped in a plastic film. The longer it rests, the softer the struffoli heart will be



2

Take the dough and make many little strings of the same thickness than a finger

Cut those strings into 2cm cubes and place them on a surface that has been dusted with flour



3

Fill a pot with abundant oil and heat it at a high temperature (170°C) without smoking though. Successively pour the cubes in to fry

Remove them with a skimmer

Drain them and let them dry on paper towel

**4**

Heat 4 tablespoons of honey in a pot on medium heat and immerse the fried cubes in.

Remove them, make a crown of them on a serving plate.

With a piping bag, decorate with strings of Nutella® and serve.