

RECIPE

Nutella cherry ricotta pastries

Medium

20 min



INGREDIENTS

for 12 portion

3 sheets of filo pastry 43cm x 26cm

50g plant vegetable spread, melted

250g ricotta, drained

Zest 1 lemon

1 tsp vanilla extract

360 g cherries, pitted – 12 left whole with stalks

1 apple, coarsely grated

180g Nutella (one heaped teaspoon (15g) per portion)

50g toasted finely chopped hazelnuts*



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

METHOD

- 1** | Preheat the oven to 190C/170C fan/gas 5.
- 2** | Lay one sheet of filo pastry onto the work surface and brush all over with some of the melted vegetable spread. Place a second sheet of filo on top. Using a large knife cut the filo into eight even squares and press each pastry square into a twelve-hole muffin tin.
- 3** | Lay the third piece of filo pastry onto the work surface and brush all over with some of the melted vegetable spread. Fold the pastry in half like a book and again using a large sharp knife cut into four even squares. Press each into the remaining holes in the muffin tin. Bake for 10-12 minutes until crisp and golden, remove from the oven and allow to cool on a cooling rack.
- 4** | Mix the lemon zest, vanilla extract, grated apple and ricotta in a small bowl. Divide the filling between the twelve crisp filo cases.
- 5** | Press four cherry halves into the filling, spoon over one heaped teaspoon (15g) Nutella per portion. Sprinkle with chopped hazelnuts, and top with the reserved cherries with stalks.

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