

RECIPE

Valentine's muffins with Nutella® and walnuts

Medium

6 Portions

1 h 0 min



INGREDIENTS

for 6 portions / for 12 muffins

70 g Walnut kernels

150 g 00 Plain flour

150 g Wholemeal flour

60 g Raw cane sugar

50 g Butter

1 Egg

200 ml Milk

1 Sachet of baking powder

90g Nutella® – 1 heaped tsp of Nutella® (15g) per portion

Salt



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

METHOD

**1**

Set the oven to 180°C. Grease and flour 2 x 6.5 cm diameter muffin trays. Remove the skin from the walnut kernels and break the seeds into small pieces. Melt the butter then cool it down. In a bowl, mix together the dry ingredients: the mixture of flours, sugar, walnuts, baking powder and a pinch of salt. Beat the egg with a whisk, then add the milk and cooled melted butter. Combine the liquid mixture with the dry mixture. Gently mix, but not for too long, until the flour is thoroughly wet (the dough needs to stay slightly grainy).

2

Fill the moulds three-quarters full with tablespoons of dough, then put them into the oven for approximately 20-25 minutes or until the muffins have risen fully and are golden in colour on the surface.





3

Open the oven. Let the muffins rest in the moulds for 5 minutes, then remove them and place on a cooling rack to cool. Add blobs of Nutella® to affix the sugar decorations with, and present the muffins with designs featuring butterflies, hearts or flowers.

The romantic side of excitement. Share the recipe with the hashtag #nutellarecipe

Here's a special recipe for the festival of lovers. The delicate flavours and delicious excitement of **Valentine's muffins made with Nutella® and walnuts**. Try this recipe now!