

RECIPE

Tartlets with blueberries and Nutella®

Medium

10 Portions

1 h 0 min



INGREDIENTS

for 10 portions

For the shortcrust pastry

200 g Butter

400 g Plain flour

200 g Sugar

1 Egg yolk

1 Egg

Grated zest of 1/2 lemon

Vanillin

Salt

For the filling

200 g Blueberries

150g Nutella® – 1 heaped tsp of Nutella® (15g) per portion

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



METHOD



1

Take the butter out of the fridge and let it soften to room temperature. Put the flour in a pile on the work surface and make a dip in the middle into which you will add the sugar, butter cut into pieces, yolk and the egg, lemon zest, vanillin and a pinch of salt. Knead it quite quickly, but avoiding warming up the dough (if this happens, rinse your hands in cold water), until all the ingredients are thoroughly combined.



2

Form a ball and sprinkle it with some flour, then wrap it in a cloth and put it in the fridge for about half an hour. Before using it, roll it out gently with a floured rolling pin to make a sheet 5-6 mm thick.



3

With a correctly-sized round biscuit cutter, cut out discs to cover the bottom and sides of the tartlet moulds. Cover the dough with aluminium foil and sprinkle some dried beans over the top to prevent it from rising up too much as it bakes. Put into a pre-heated oven at 220°C for about 8 minutes, then remove the beans and the foil and finally let them cool.



4

Fill the tartlets with Nutella® and decorate with blueberries.

**Guaranteed excitement before and after.
Share the recipe with the hashtag
#nutellarecipe**

These tartlets are perfect to serve as an individual portion or to share with someone who'd really savour this unique combination. Try the recipe for tartlets with **blueberries and Nutella®**. So good you won't want to waste a single crumb!