

RECIPE

Golden fagottini with Nutella® filling

Medium

4 Portions

1 h 0 min



INGREDIENTS

for 12 fagottini /

4 portions

200 g Plain flour

28 ml Olive oil

4 g Salt

90 ml Water

5 g Brewer's yeast

60g 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

Use a silicon mould (e.g. one that you might use for making ice cubes) and fill it with about 5 g of Nutella® and put it in the freezer for at least 2 hours.



2

Pour the flour onto a board and add all the other ingredients, kneading it firmly to create a smooth and homogenous dough. Let the dough rest for an hour in the fridge.



3

Using a rolling pin, roll out the mixture into a thin film (about 3 mm) and with a pastry cutter make circles of 10-12 cm in diameter. Moisten half of each pastry circle with water using a brush, then put the cube of Nutella® on it.



4

Close each fagottino parcel by forming it into a crescent shape and put them back into the freezer for at least an hour. Heat the olive oil and fry the fagottini for 15 seconds. Rest them on some absorbent paper and serve the fagottini once cooled with a dusting of icing sugar.

Good to share. Share the recipe with the hashtag #nutellarecipe

This **recipe of golden fagottini with Nutella® filling** is delicious and very easy. They make the perfect snack and great for sharing with friends and family. Excitement for everyone in no time!