

Panettone chips with Nutella[®] hazelnut spread

Easy

30 min



INGREDIENTS

for 40 servings

1/2 panettone (about 1 lb)

2 tbsp butter

1 cup Nutella[®] hazelnut spread

Confectioners' sugar and silver beads

METHOD



1

Cut panettone into 1/2-inch thick slices. Cut each slice into 1-inch wide pieces.



2

Grease large nonstick skillet with some of the butter; set over medium heat. In batches, toast panettone, flipping halfway through, for about 3 minutes or until golden brown, adding more butter as needed.



3

Spoon Nutella[®] hazelnut spread into piping bag fitted with small plain tip. Pipe heaping teaspoonful of Nutella[®] hazelnut spread onto each chip. Decorate with confectioners' sugar and silver beads. Serve warm.